

# THE FRENCH LAUNDRY

## CHEF'S TASTING MENU

11.13.2022

### *"Oysters and Pearls"*

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar

### *Bitter Garden Lettuce Salad*

Compressed Chicories, Brokaw Avocado Mousse,  
Cured Radishes and Garden Mint Dressing

### *Grilled Pacific Shima Aji*

Bantam Hen Egg Mousse, Compressed Garden Cucumbers  
and Green Tomato "Salsa Verde"

### *Norwegian King Crab Galette*

La Ratte Potato Purée, Garden Broccoli  
and King Richard Leek Mousseline

### *"Bread and Butter"*

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

### *Applewood Smoked Wolfe Ranch White Quail*

Garden Parsnip Purée, Caramelized Cipollini Onion,  
Watercress Leaves and "Sauce Diable"

or

### *"Carnaroli Risotto Biologico"*

Organic Acquerello Rice, Root Vegetable Cream  
and Shaved White Truffles from Alba  
( 200.00 supplement )

### *Herb Roasted Elysian Fields Farm Lamb*

Creamed Swiss Chard, Toasted Whole Wheat Brioche,  
Matsutake Mushrooms, and Garden Pumpkin Jus

or

### *Charcoal Grilled Japanese Wagyu*

Red Wine Braised Cabbage, Young Turnips, Garden Celery,  
Braised Brisket Pierogi and Red Cabbage Essence  
( 135.00 supplement )

### *"Gougère"*

Andante Dairy "Etude" and Black Winter Truffle "Fondue"

### *Poached Schmitt Family Farms Apple*

Caramel Mousse, Spiced Cake and Apple Cider Purée

### *Cookie Dough Ice Cream*

Brownie "Brittle" and K+M Chocolate Shavings

### *K+M Chocolate "Pot de Crème"*

Malt Crèmeux and TKO Cookie

### *"Mignardises"*