

# THE FRENCH LAUNDRY

## CHEF'S TASTING MENU

10 AUGUST 2017

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### "OYSTERS AND PEARLS"

*"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and White Sturgeon Caviar*

### ROYAL KALUGA CAVIAR

*"Béarnaise Royale," Dungeness Crab "Fondue" and Fines Herbs  
( 60.00 supplement )*

### GARDEN CUCUMBER SALAD

*Greek Yogurt "Panna Cotta," Golden Beets, Sunflower Sprouts  
and Dill "Vierge"*

### HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Early Girl Tomato "Confit," Sun Gold Tomatoes, Pea Shoots  
and Whole Grain Mustard  
( 30.00 supplement )*

### MOUNT LASSEN STEELHEAD TROUT "RILLETTE"

*Rhode Island Red Hen Egg "Pressé," Garden Radishes, Crispy "Arlettes"  
and Brokaw Avocado Mousse*

### PINE ISLAND SUN SHRIMP

*Summer Squash "Gazpacho," Garden Zucchini, Squash Blossoms and Basil Infused Olive Oil*

### "BREAD AND BUTTER"

*Applewood Smoked Bacon and Onion Brioche with Diane St. Clair's Animal Farm Butter*

### "PORK AND BEANS"

*Salmon Creek Farms Kurobuta Pork Jowl with a "Ragoût" of Braised Rancho Gordo Pole Beans,  
Preserved Garden Peppers and Romano Beans "à la Plancha"*

### "CARNAROLI RISOTTO BIOLOGICO"

*"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
( 125.00 supplement )*

### APPLEWOOD SMOKED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Glazed Young Turnips, Buttered Brentwood Corn, Charred Eggplant "Béchamel," Nasturtium Leaves  
and Niçoise Olive Jus*

### CHARCOAL GRILLED JAPANESE WAGYU

*Marcho Farms "Ris de Veau," Lobster Mushrooms, Bone Marrow "Custard," Arrowleaf Spinach,  
"Pommes Maxim's" and "Steak Sauce"  
( 100.00 supplement )*

### "CHEESECAKE"

*Andante Dairy "Etude," K&J Orchards Peaches,  
Pearson Farm Pecans and Toasted Oats*

### ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*