

# THE FRENCH LAUNDRY

## CHEF'S TASTING MENU

12 NOVEMBER 2017

---

### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR

*with Hawaiian Big Eye Tuna and Winter Radishes  
(60.00 supplement)*

### K&J ORCHARDS PERSIMMON SALAD

*Devin Knell's Mangalitsa Ham, Marcona Almonds, Brokaw Avocado Mousse  
and Tender Garden Herbs*

### ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Riesling Poached Pears, Piedmont Hazelnuts and Belgian Endive  
(30.00 supplement)*

### SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

*Garden Romaine, Chanterelle Mushrooms and "Sauce Laitue"*

### BRITTANY BLUE LOBSTER "À LA PLANCHA"

*Caramelized Artichokes, Satsuma "Suprêmes," Nantes Carrots and Tangerine Emulsion*

### "BREAD AND BUTTER"

*"Parker House Roll" and Diane St. Clair's Animal Farm Butter*

### SALMON CREEK FARMS KUROBUTA PORK

*Fork Crushed La Ratte Potatoes, Wilted Garden Leeks, "Pommes Maxim's"  
and "Sauce Lyonnaise"*

### "CARNAROLI RISOTTO BIOLOGICO"

*Castelmagno Cheese, Browned Butter and Shaved White Truffles from Alba  
(175.00 supplement)*

### HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Creamed Black Trumpet Mushrooms, Musquée de Provence Pumpkin, Garden Sunchokes  
and Sweet Curry Jus*

### CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket, Savoy Cabbage, Matsutake Mushrooms and "Sauce Bordelaise"  
(100.00 supplement)*

### "GOUGÈRE"

*with Andante Dairy "Etude" and Australian Black Winter Truffle "Fondue"*

### ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*