

# THE FRENCH LAUNDRY

TASTING OF TRUFFLES AND REGIIS OVA CAVIAR

17 DECEMBER 2020

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**“MUSQUÉE DE PROVENCE” PUMPKIN SOUP**

*Toasted Quinoa and Shaved White Truffles from Alba*

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**“OYSTERS AND PEARLS”**

*“Sabayon” of Pearl Tapioca with Island Creek Oysters  
and Royal Ossetra Caviar*

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**HEN EGG CUSTARD**

*with a Ragoût of White Truffles from Alba*

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**GARDEN VEGETABLE “CRUDITÉ”**

*Sweet Potato “Hummus” and Black Winter Truffle “Ravigote”*

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**POACHED MEDALLION OF PACIFIC YELLOWTAIL**

*Royal Ossetra Caviar, Garden Radishes and Ruby Grapefruit “Vierge”*

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**SWEET BUTTER POACHED NOVA SCOTIA LOBSTER**

*Creamed Garden Sunchokes, “Sauce Vin Jaune” and Shaved White Truffles from Alba*

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**HERB ROASTED WOLFE RANCH WHITE QUAIL**

*Wilted Arrowleaf Spinach, Black Truffle “Consommé”  
and Shaved Périgord Black Winter Truffles*

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**100 DAY DRY AGED AMERICAN WAGYU**

*La Ratte Potato Purée, Glazed Button Mushrooms, “Pommes Maxim’s”  
and Shaved White Truffles from Alba*

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**“GOUGÈRE”**

*Andante Dairy “Etude” and Preserved Périgord Black Winter Truffle “Fondue”*

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**K&J ORCHARDS PERSIMMON PUDDING**

*Pomegranate “Pearls” and Compressed Fuyu Persimmons*

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**“COKE FLOAT”**

*White Truffle Ice Cream and Coca-Cola “Chiffon”*

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**K+M CHOCOLATE “GANACHE”**

*Black Truffle “Olio Verde” and Brokaw Avocado*