

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.01.2024

"OYSTERS AND PEARLS"

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

SALAD OF GARDEN LITTLE GEM LETTUCE

Armando Manni Olive Oil "Panna Cotta," Compressed Cucumbers,
Toasted Sunflower Seeds and Sweet Fennel Dressing

GRILLED PACIFIC SHIMA AJI

Coachella Valley White Corn Salad, Marinated Sungold Tomatoes, Hominy "Beignet,"
Fragrant Basil and "Provençale Vierge"

NOVA SCOTIA LOBSTER

Wilted Wild Ramps, Caramelized Watsonville Artichokes, Nasturtium Shoots
and "Sauce Barigoule"

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED FOUR STORY HILL FARM POUSSIN

English Pea Béchamel, Sweet Garden Carrots, Chickpea Panisse
and Whole Grain Mustard Jus

or

"MAC AND CHEESE"

"The Supplant Company" Macaroni, Black Winter Truffle Mousseline,
Crispy Parmesan and Preserved Black Winter Truffle
(155.00 Supplement)

"PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

Sacramento Delta Green Asparagus, Roasted Morel Mushrooms, Whole Wheat "Toast,"
Garden Arugula Bundle and "Crème de Champignons"

or

CHARCOAL GRILLED JAPANESE WAGYU

La Ratte Potato Purée, Crispy Cipollini Onion, Young Garden Turnips
and "Bordelaise Vinaigrette"
(135.00 Supplement)

"GOUGÈRE"

Cave Aged "Comté" and Black Winter Truffle "Fondue"

SUGAR BAKED RED RHUBARB

Ginger Cream and Honeycomb

"MARGO POLO" TEA ICE CREAM

Toasted Almond Sponge and Toasted Almond Purée

K+M PERUVIAN CHOCOLATE

Cocoa Nib Nougatine and Chocolate Caramel

"MIGNARDISES"

