

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.23.2024

"OYSTERS AND PEARLS"

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

SALAD OF GARDEN COVER CROP

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

PACIFIC SHIMA AJI TARTARE

Garden Pea Medley, Nantes Carrots, Puffed Black Rice
and Coconut-Curry Vierge

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Caramelized Watsonville Artichokes, Preserved Meyer Lemon,
Garden Sunflower Sprouts and Ruby Beet Vinaigrette

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM POUSSIN

Kendall Farms Crème Fraîche, Whole Wheat "Pain Perdu,"
Toasted Oat Tuille and Aged Balsamic 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

Sweet Potato "Béchamel," Corned Lamb Tongue "Dumpling," Braised Garden Celery,
Cured Young Turnips and Whole Grain Mustard Jus

or

CHARCOAL GRILLED JAPANESE WAGYU

Wilted Ramp Top "Gratin," Caramelized Cipollini Onion,
Arugula Leaves and Pickled Ramp "Gastrique"
(135.00 Supplement)

"GOUGÈRE"

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

SUGAR BAKED RED RHUBARB

Ginger Cream and Honeycomb

"MARCO POLO" TEA ICE CREAM

Toasted Almond Sponge and Toasted Almond Purée

K+M PERUVIAN CHOCOLATE

Cocoa Nib Nougatine and Chocolate Caramel

"MIGNARDISES"

