

THE FRENCH LAUNDRY

CELEBRATION OF BLACK TRUFFLES AND REGIIS OVA CAVIAR
07.26.2024

CHILLED YELLOW TAXI TOMATO GAZPACHO

Stirred Tomato Water Gelée and Regiis Ova Royal Ossetra Caviar

“OYSTERS AND PEARLS”

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

HEN EGG CUSTARD

with a Ragoût of Australian Black Winter Truffles

GREEN-WALK RAINBOW TROUT “CHAUD-FROID”

Rancho Gordo Piquito Bean “Hummus,” Compressed Garden Cucumbers, Cured Radishes
and Grated Australian Black Winter Truffle

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Garden Squash “Farci,” Crispy Cipollini Onion, Preserved Garden Chili Butter
and Regiis Ova Royal Ossetra Caviar

BRENTWOOD YELLOW CORN “AGNOLOTTI”

Aged Parmesan Mousseline, Puffed Sorghum
and Shaved Australian Black Winter Truffle

APPLEWOOD SMOKED WOLFE RANCH WHITE QUAIL

Charred Eggplant Béchamel, Chickpea Panisse, Marinated Garden Tomatoes,
Fragrant Basil and Creamy Tomato Broth

CHARCOAL GRILLED JAPANESE WAGYU

Brisket Stuffed Yukon Gold Potato, Roasted Chanterelle Mushrooms, Garden Spinach Salad,
“Périgourdine Consommé” and Shaved Australian Black Winter Truffle

“GÂTEAU DE CHÈVRE”

Toasted Sicilian Pistachios and Poached K&J Orchards Peaches

GARDEN STRAWBERRY “ETON MESS”

White Chocolate Mousse and Strawberry Coulis

TAHITIAN VANILLA-TRUFFLE ICE CREAM

Garden Wildflower Honey and Shaved Australian Black Winter Truffle

K+M CHOCOLATE “TRUFFLE”

Dark Chocolate Brownie and Australian Black Winter Truffle Bavaois

“MIGNARDISES”

