

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 10.21.2024

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

"Chicken Nuggets" and White Truffle "Ranch"
(60.00 supplement)

Bitter Lettuce Salad

Roasted Garden Sunchoke, Sweet Heart Farms Pomegranate
and Creamy Garlic-Yogurt Dressing

Grilled Hawaiian Yellowfin Tuna

Garden Napa Cabbage Slaw, Puffed Tapioca
and White Sesame "Vierge"

Sweet Butter Poached Santa Barbara Spiny Lobster

Bantam Hen Egg "Gnocchi," Crispy Brussels Sprouts, Parsnip "Purée"
and Meyer Lemon-Spanish Caper "Consommé"

Bread and Butter

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

Applewood Smoked Four Story Hill Farm "Poussin"

Toasted Hourani Wheat Porridge, White Pearl Onion Tempura, Nasturtium Shoots
and Whole Grain Mustard Emulsion

or

Mac and Cheese

Hand Cut Macaroni, Aged Parmesan Cheese and Preserved Australian Black Winter Truffle "Mousseline"
(160.00 supplement)

Herb Roasted Broken Arrow Ranch Venison

Garden Rutabaga "Confit," Young Turnips, Nantes Carrots
and "Sauce Navarin"

or

Charcoal Grilled Japanese Wagyu

Jimmy Red Cornbread, Rancho Gordo Piquito Beans, Pickled Garden Cherriette Radishes
and Sour Cherry "BBQ"
(135.00 supplement)

Cypress Grove Creamery Midnight Moon Cheese

California Quince "Mille-Feuille" and Fresh Sweet Heart Farms Pistachios

"Tarte Tatin"

Schmitt Family Farms Northern Spy Apple and Tahitian Vanilla "Crèmeux"

Ceylon Black Tea Ice Cream

Caramel Popcorn and Garden Honey

K+M Peruvian Chocolate

Shredded Wheat Crumble and Navel Orange "Gelée"

"Mignardises"

