

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 10.30.2024

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

Nantucket Bay Scallop "Crudo," Brokaw Avocado "Mousse"
And Garden "Mara des Bois" Strawberry "Vierge"
(60.00 supplement)

Bitter Lettuce Salad

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

Grilled Fillet of Pacific Yellowtail

Cured Garden Radishes, Puffed Black Rice
and Watercress "Coulis"

Sweet Butter Poached Nova Scotia Lobster

Wild Oregon Chanterelle Mushrooms, Satsuma Mandarin "Suprême,"
Nantes Carrots and Preserved Garden Chili Butter

Bread and Butter

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

Applewood Smoked Wolfe Ranch White Quail

Braised Brussels Sprouts, Honey Poached Cranberries,
Garden Arugula and "Sage-Brown Butter Jus"

or

Hand Cut Tagliatelle

Aged "Parmigiano Reggiano" and Shaved White Truffles from Alba
(220.00 supplement)

Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb

Garden Swiss Chard "Tabbouleh," Cured Young Turnips, Sweet Potato "Kofta,"
"Boudin Noir" and Crushed Spanish Caper Sauce

or

Charcoal Grilled Japanese Wagyu

"Pommes Purée," Roasted Caesar's Mushrooms, Wilted Arrowleaf Spinach
and "Bordelaise Vinaigrette"
(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"

Coconut-Kaffir Lime Ice Cream

"Langue de Chat" and Lime Whip

K+M Peruvian Chocolate

Shredded Wheat Crumble and Navel Orange "Gelée"

"Mignardises"

