

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

20 NOVEMBER 2024

GARDEN BUTTERNUT SQUASH SOUP (P.37)

White Truffles from Alba and Aged Parmesan Crisp

"OYSTERS AND PEARLS" (P.23)

*"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regis Ova Royal Ossetra Caviar*

HEN EGG CUSTARD (P.16)

with a "Ragoût" of White Truffles from Alba

DUNGENESS CRAB SALAD (P.92)

*Granny Smith Apple Jelly, Grainy Mustard "Vinaigrette"
and Frisée Lettuce*

SAUTÉED FILLET OF BLACK SEA BASS (P.146)

Sweet Parsnips, Arrowleaf Spinach and Rumi Saffron-Tahitian Vanilla Sauce

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER (P.125)

*Melted King Richard Leeks, "Pommes Maxim's"
and Red Beet Essence*

HAND ROLLED CHESTNUT AGNOLOTTI (P.82)

*Fontina Cheese, Garden Root Vegetable "Purée"
and Shaved White Truffle from Alba*

ROASTED MARCHO FARMS SWEETBREADS (P.212)

*Applewood Smoked Hobbs' Bacon, Braised Belgian Endive
and Black Winter Truffle Sauce*

"YABBA DABBA DO" (P.182)

*Roasted Snake River Farms Rib Eye Steak, Wild Oregon Chanterelle Mushrooms,
"Pommes Anna" and "Sauce Bordelaise"*

WHIPPED "BRIE DE ME AUX EN FEUILLET" (P.238)

Tellicherry Pepper and Tender Garden Herb Salad

GOLDEN PINEAPPLE "CHOP" (P.282)

*Oven Roasted Pineapples, Fried Pastry Cream
and Kendall Farms "Crème Fraîche"*

"VELOUTÉ" OF BITTERSWEET CHOCOLATE (P.286)

with Cinnamon Stick Ice Cream

"COFFEE AND DONUTS" (P.262)

