

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 12.21.2024

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

American Wagyu "Tartare," Black Winter Truffle Mayonnaise,
Puffed Tapioca and Garden Succulents
(60.00 supplement)

Garden Bitter Lettuce Salad

Kendall Farms "Crème Fraîche Torchon," Toasted Pumpernickel "Tuile"
and Navel Orange Dressing

Santa Barbara Spiny Lobster "Cuit à la Vapeur"

Brokaw Avocado "Mousse," Cured Garden Radishes, Black Rice "Tuile"
and Yuzu-Ponzu "Vinaigrette"

Sautéed Fillet of Atlantic Striped Bass

"Pommes Purée," Preserved Garden Oxheart Cabbage, Meyer Lemon "Confit"
and "Blanquette de Poisson"

Bread and Butter

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

Wolfe Ranch Quail "Rilette"

Ruby Beet Relish "Barquette," Garden Parsnips
and Sweet Beet Reduction

or

"Carnaroli Risotto Biologico"

Organic Acquerello Rice, Root Vegetable Cream
and Shaved White Truffles from Alba
(220.00 supplement)

Herb Roasted Elysian Fields Farm Lamb

Wild Oregon Black Trumpet Mushrooms, Rutabaga "Fondant," Young Garden Turnips,
Arugula Leaves and Forest Mushroom "Bouillon"

or

Charcoal Grilled Japanese Wagyu

Garden Sunchoke "Latke," Glazed Salsify, Kielbasa "Terrine"
and "Toasted Almond-Vadouvan Curry Jus"
(135.00 supplement)

Cypress Grove Creamery Midnight Moon Cheese

Garden Fuyu Persimmon "Pudding" and Pearson Farms Pecan Crumbles

Christmas Pudding

Warm Cognac "Anglaise" and Brown Sugar "Tuile"

Prune and Armagnac Ice Cream

with Jacobsen Orchards Steeped Prunes

K+M Chocolate "Gâteau"

Cocoa Pearls and Bitter "Ganache"

"Mignardises"

