

THE FRENCH LAUNDRY

CELEBRATION OF BLACK TRUFFLES AND REGIIS OVA CAVIAR
02.21.2025

ROASTED FOREST MUSHROOM SOUP

Whipped Kendall Farms Crème Fraîche and Black Winter Truffle "Confit"

"OYSTERS AND PEARLS"

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

"PEAS AND CARROTS"

*Nantes Carrot Infused Hen Egg Custard, Garden Sugar Snap Peas "Salad"
and Périgord Black Winter Truffle Dressing*

HAWAIIAN BIGEYE TUNA TARTARE

*Brokaw Avocado "Mousse," Cured Garden Radishes, Toasted Brioche "Melba,"
Yuzu-Mango "Coulis" and Regiis Ova Ossetra Caviar*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Garden Celery Root, Pickled Pink Celery, "Barigoule Mousseline"
and Shaved Black Winter Truffle from Périgord*

BLACK WINTER TRUFFLE "TORTELLINI"

Caramelized Onion "Bouillon," Aged Gruyère Crisps and Shaved Black Winter Truffle from Périgord

LIBERTY FARMS PEKIN DUCK "À L'ORANGE"

*Wilted Arrowleaf Spinach "Omelette," Satsuma Mandarin "Pâte de Fruit"
and "Sauce Bigarade"*

BRAISED SNAKE RIVER FARMS SHORT RIB

*"Pommes Dauphine," Pickled Red Pearl Onion, "Black Winter Truffle Jus"
and Shaved Black Winter Truffle from Périgord*

"BEGGAR'S PURSE"

Baked Andante Dairy Goat Cheese and Red Garnet Yam "Tapenade"

CALIFORNIA CITRUS "CRÉMEUX"

Whipped Mascarpone and Buddha's Hand "Confiture"

K+M CHOCOLATE "TRUFFLE"

*Chocolate-Caramel Ice Cream, Barley "Anglaise"
and Almond-Cocoa Sponge*

"MIGNARDISES"