THE FRENCH LAUNDRY

CHEF'S TASTING MENU

02.27.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

Sacramento Delta Sturgeon "Tartelette," Bantam Hen Egg "Mousse"
and Pickled Garden Celery
(60.00 supplement)

GARDEN BITTER CHICORIES "CHAAT"

Roasted Red Garnet Yam, Crispy Garden Swiss Chard, Spearmint Infused Yogurt
and Medjool Date-Tamarind Dressing

HAWAIIAN BIGEYE TUNA TARTARE

Cured Garden Radishes, Puffed Tapioca, Miner's Lettuce
and Golden Pineapple "Mostarda"

"PEAS AND CARROTS"

Stonington Maine Sea Scallop "Poêlé," English Pea "Béchamel"
and Sweet Carrot Emulsion

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

LIBERTY FARMS PEKIN DUCK

Ruby Beet "Confit," Satsuma Mandarin "Pâte de Fruit," Nasturtium Shoots
and "Sauce Bigarade"

or

"MAC AND CHEESE"

Hand Cut Macaroni, Aged "Parmigiano Reggiano" and Shaved Périgord Black Winter Truffles
(160.00 supplement)

HERB ROASTED OF ELYSIAN FIELDS FARM LAMB SADDLE

Melted Garden Savoy Cabbage, Spring Onion "Royale," Crispy Cipollini Onion
and "Whole Grain Mustard Jus"

or

"STEAK AND POTATOES"

Japanese Miyazaki Wagyu, Yukon Gold Potato "Farci," Garden Sylvetta Arugula
and Pickled Wild Ramp "Gastrique"
(135.00 supplement)

"GOUGÈRE"

Andante Dairy Ballad Cheese "Fondue" and Black Winter Truffle from Périgord

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"LEMON MERINGUE PIE"

Garden Yuzu "Crémeux" and Meyer Lemon "Linzer Sablé"

SALTED PISTACHIO ICE CREAM

with American Pistachio Crumble

"TARTE AU CHOCOLAT"

Caramelized Piedmont Hazelnuts and Cocoa "Anglaise"

"MIGNARDISES"

SENSE OF URGENCY