

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
03.09.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Pacific Yellowtail Sashimi, Bantam Hen Egg "Mousse"
and Garden Cauliflower "Gremolata"
(60.00 supplement)*

GARDEN BITTER CHICORIES "CHAAT"

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

SAUTÉED FILLET OF BLACK COD

"Pommes Purée," Garden Sylvetta Arugula and Preserved Meyer Lemon "Bouillon"

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER

*Holland White Asparagus "à la Plancha," English Pea "Croquette," Miner's Lettuce
and Sweet Carrot Reduction*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED THOMAS FARMS SQUAB

*Fork Crushed Garden Celery Root, Cutting Celery and Sour Cherry-K+M Dark Chocolate Emulsion
or*

"CARNAROLI RISOTTO BIOLOGICO"

*Organic Acquerello Rice, Root Vegetable Cream and Shaved Périgord Black Winter Truffles
(160.00 supplement)*

HERB ROASTED "PRIME RIB" ELYSIAN FIELDS FARM LAMB

*Wild Oregon Black Trumpet Mushroom "Tartelette," Wilted Arrowleaf Spinach,
Crispy Cipollini Onion and Forest Mushroom "Jus Gras"*

or

JAPANESE MIYAZAKI WAGYU

*Shiso Tempura, Braised Garden Mu, Tatsoi Leaves
and Garlic Chive "Consommé"
(135.00 supplement)*

"GOUGÈRE"

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

"LEMON MERINGUE PIE"

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

SALTED PISTACHIO ICE CREAM

with American Pistachio Crumble

"TARTE AU CHOCOLAT"

Caramelized Piedmont Hazelnuts and Cocoa "Anglaise"

"MIGNARDISES"