

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
03.15.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Smoked Sturgeon "Tartelette" and Persian Cucumbers
(60.00 supplement)*

GARDEN BITTER CHICORIES "CHAAT"

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

HAWAIIAN BIGEYE TUNA "PAVÉ"

*Garden Bok Choy, Soy Braised Mu, Compressed Radishes
and Green Chili "Vierge"*

STONINGTON MAINE SEA SCALLOP "POÊLÉ"

*"Pommes Purée," Sacramento Delta Green Asparagus
and Preserved White Holland Asparagus Emulsion*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED FOUR STORY HILL FARM POULARDE

Parsnip "Croquette," Garden Sunchoke "Coulis" and "Navel Orange Jus"

or

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Black Garlic "Spätzle," Hakurei Turnips, Wilted Arrowleaf Spinach
and Wild Oregon Black Trumpet Mushroom "Bouillon"*

or

"AMERICAN BREAKFAST"

*Japanese Miyazaki Wagyu, Waffle, Rancho Gordo Piquito Beans, Sunny Side Up Quail Egg
and Hobbs' Bacon Reduction
(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

K+M PERUVIAN CHOCOLATE "GÂTEAU"

Bitter Chocolate Caramel and Cocoa "Anglaise"

"MIGNARDISES"