

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
03.29.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Scottish Sea Trout "Chaud-Froid," Bantam Hen Egg "Mousse," Fennel Pollen "Arlette"
and "Anchoiade Vierge"
(60.00 supplement)*

GARDEN NANTES CARROT SALAD

*Carrot Top Infused "Crème Fraîche," Thompson Green Grapes,
Cracked Caraway Seed "Crisp" and Wild Oxalis*

HOKKAIDO SEA SCALLOP "À LA PLANCHA"

*Sweetheart Farms White Asparagus "Coulis," Toasted Pine Nuts
and Garden Cauliflower "Gremolata"*

SAUTÉED FILLET OF NORWEGIAN HALIBUT

*French Green Lentils, Garden Hakurei Turnips, Crispy "Brandade"
and "Beurre de Choucroute"*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED FOUR STORY HILL FARM POULARDE

*Belgium Endive "Marmalade," Satsuma Mandarin "Pâte de Fruit," Sunflower Sprouts
and Barrel Aged Balsamic Reduction*

or

"MAC AND CHEESE"

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

HERB ROASTED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Wild Oregon Black Trumpet Mushroom "Toast," Caramelized Garden Spring Onion,
Sylvetta Arugula and Forest Mushroom "Jus Gras"*

or

JAPANESE MIYAZAKI WAGYU

*Yukon Gold Potato "Hash Brown," Salmon Creek Farms Kurobuta Pork Jowl,
Sacramento Delta Green Asparagus and "Hobbs' Bacon Jus"
(135.00 supplement)*

PLEASANT RIDGE RESERVE CHEESE "TERRINE"

Garden Celery Branch and Frisée Lettuce

"LEMON MERINGUE PIE"

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

JACOBSEN ORCHARDS BERGAMOT SORBET

Cocoa Nib "Chantilly" and Brioche "Crouton"

K+M PERUVIAN CHOCOLATE "GÂTEAU"

Bitter Chocolate Caramel and Cocoa "Anglaise"

"MIGNARDISES"