

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.08.2026

"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," Garden Hakurei Turnip "Barquette"
and "Anchoiade Vierge"
(60.00 supplement)*

GARDEN SPRING ONION MEDLEY

*Compressed Pink Rhône Little Gem Lettuce, Sweet Onion "Panna Cotta,"
Marinated Aptos Farm Kiwi and Green Garlic Dressing*

"PEAS AND CARROTS"

*Pacific Shima Aji Tartare, Nantes Carrot "Confit," Tender Garden Pea Salad
and "Sweet and Sour Carrot Gastrique"*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Basmati Rice Pilaf, Cured Garden Radishes, Toasted Sesame Seeds "Arlette"
and Golden Pineapple "Beurre Blanc"*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

Wilted Arrowleaf Spinach, Wild Oregon Morel Mushroom "Farci" and "Crème de Champignons"

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

*Caramelized Garden Artichoke, "Boudin Noir," Chickpea "Panisse"
and "Barigoule Consommé"*

or

JAPANESE MIYAZAKI WAGYU

*"Pommes Purée," Aged Beef Fat "Toast," Grilled Sweetheart Farms White Asparagus
and "Sauce Bordelaise"
(135.00 supplement)*

PLEASANT RIDGE RESERVE "GRILLED CHEESE"

with Creamy Tomato "Mousseline"

"LEMON MERINGUE PIE"

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

ALMOND MILK ICE CREAM

Almond "Frangipane" and Garden Raspberry Reduction

K+M PERUVIAN CHOCOLATE "GÂTEAU"

Bitter Chocolate Caramel and Cocoa "Anglaise"

"MIGNARDISES"