THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.09.2026

"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 "Anchoïade 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

PACIFIC YELLOWTAIL TARTARE
Sweetheart Farms White Asparagus, Hawaiian Heart of Peach Palm, Sunflower Sprouts
and Meyer Lemon "Vierge"

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER
Thompson Grapes, Nantes Carrot, Garden Sugar Snap Pea "à la Plancha"
and "Barigoule Beurre Blanc"

"BREAD AND BUTTER"
Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL
Rancho Gordo Midnight Black Beans, "Boudin Noir," Sunny Side Up Quail Eggs
and "Pimentón Jus"
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 Morel Mushroom "Agnolotti," Wilted Arrowleaf Spinach
and Forest Mushroom "Jus Gras"
or
JAPANESE MIYAZAKI WAGYU
"Pommes Purée," Aged Beef Fat "Toast," Garden Green Asparagus, Marcho Farms "Ris de Veau"
and "Sauce Bordelaise"
(135.00 supplement)

PLEASANT RIDGE RESERVE "GRILLED CHEESE"
with Creamy Tomato "Mousseline"

RED RHUBARB "GELÉE"
Whipped Young Ginger Ganache and Brown Sugar Crumble

ALMOND MILK ICE CREAM
with Almond "Frangipane"

K+M 70% CHOCOLATE BUDINO
Cocoa Nib "Chantilly" and Rich Chocolate Caramel

"MIGNARDISES"

SENSE OF URGENCY