

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU  
04.19.2026

## "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 Henaf Egg "Terrine" 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*

## HAWAIIAN BIGEYE TUNA TARTARE

*Cured Garden Radishes, Stirred Dashi "Gelée," Sacramento Delta Green Asparagus  
and Ponzu Reduction*

## STONINGTON MAINE SEA SCALLOP "POËLÉ"

*"Pommes Purée," Watsonville Artichoke, Garden Sylvestra Arugula  
and "Sauce Grenobloise"*

## "BREAD AND BUTTER"

*Laminated Brioche and Hilary Haigh's Animal Farm Butter*

## "PORK AND BEANS"

*Applewood Smoked Thomas Farms Squab, Rancho Gordo Piquito Beans,  
Pickled Garden Scarlet Turnips and "Hobbs' Bacon Jus"*

or

## "MAC AND CHEESE"

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

## "PEAS AND CARROTS"

*Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb, Sweet English Pea "Béchamel,"  
Garden Nantes Carrots, "Boudin Noir" and Whole Grain Mustard Sauce*

or

## JAPANESE MIYAZAKI WAGYU

*Garden Swiss Chard "Gratin," Sweetheart Farms White Asparagus "à la Plancha,"  
Wild Oregon Morel Mushroom "Farci" and Preserved Ramp "Gastrique"  
(135.00 supplement)*

## PLEASANT RIDGE RESERVE "GRILLED CHEESE"

*with Creamy Tomato "Mousseline"*

## RED RHUBARB "COMPOTE"

*Whipped Young Ginger Ganache and Brown Sugar Crumble*

## YOUNG COCONUT SORBET

*Seasoned Golden Pineapple with Garden Lime*

## K+M CHOCOLATE "VELOUTÉ"

*Cocoa-Almond "Sablé" and Rich Chocolate Sauce*

## "MIGNARDISES"