

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.21.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Hawaiian Bigeye Tuna Tartare, Garden Bok Choy and Crispy Lotus Root
(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*

SAUTÉED FILLET OF PACIFIC SHIMA AJI

"Pommes Purée," Preserved Meyer Lemon "Confit" and "Sauce Piccata"

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Wilted Arrowleaf Spinach, Sweetheart Farms White Asparagus "à la Plancha"
and Lemongrass Emulsion*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED THOMAS FARMS SQUAB

*Creamy Marsh Hen Mill Polenta, Garden Hakurei Turnip, Sunflower Sprouts
and Sour Cherry "BBQ"*

or

"MAC AND CHEESE"

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

"PEAS AND CARROTS"

*Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb, Sweet English Pea "Dumpling,"
Garden Nantes Carrot, "Boudin Noir" and Lamb Reduction*

or

JAPANESE MIYAZAKI WAGYU

*Roasted Wild Oregon Porcini Mushroom, Aged Beef Fat "Toast" and Ramp "Gastrique"
(135.00 supplement)*

ALBERT KRAUS' "ALP BLOSSOM"

Blenheim Apricot "Chutney," Toasted Seeded "Tuile" and Sylvetta Arugula Leaves

RED RHUBARB "COMPOTE"

Whipped Young Ginger Ganache and Brown Sugar Crumble

YOUNG COCONUT SORBET

Golden Pineapple with Garden Lime

K+M CHOCOLATE "VELOUTÉ"

Cocoa-Almond "Sablé" and Rich Chocolate Sauce

"MIGNARDISES"