

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.30.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Japanese Bluefin Tuna "à la Plancha," Bantam Hen Egg "Mousse,"
Sacramento Delta Green Asparagus and "Provençale Vinaigrette"
(60.00 supplement)*

GARDEN SPRING ONION MEDLEY

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

CRISPY SPANISH OCTOPUS

*Buttered Popcorn Grits, Cured Garden Radishes, Puffed Sorghum
and Chorizo Gravy*

SAUTÉED FILLET OF SAN FRANCISCO BAY BLACK COD

Wild Oregon Morel Mushroom "Farci," Wilted Arrowleaf Spinach and "Blanquette de Poisson"

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Coachella Valley Yellow Corn "Béchamel," Pickled Garden Hakurei Turnips
and Preserved Ramp "Gastrique"*

or

"MAC AND CHEESE"

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

HERB ROASTED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Garden Broccoli "Confetti," Nantes Carrot, "Boudin Noir"
and "Whole Grain Mustard Jus"*

or

JAPANESE MIYAZAKI WAGYU

*Aged Beef Fat "Crouton," "Pommes Purée," Watsonville Artichoke
and "Sauce Entrecôte"
(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"