

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU  
05.05.2026

## *"Oysters and Pearls"*

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

or

## *Regiis Ova Royal Ossetra Caviar*

Norwegian Langoustine Tartare, Alyssum Flower and Tahitian Vanilla-Cognac "Gelée"  
( 60.00 supplement )

## *Garden Red Russian Kale "Tabbouleh"*

Hourani Wheat Berries, Phyllo-Sicilian Pistachio Crisp and Charred Meyer Lemon Dressing

## *Crispy Spanish Octopus*

Rancho Gordo Midnight Black Bean "Salad," Cured Cherriette Radishes, Garden Purslane  
and "Pimentón Reduction"

## *Sautéed Fillet of Pacific Shima Aji*

Wilted Arrowleaf Spinach, Pickled Cauliflower Florets, Garden Broccoli "Confetti"  
and "Blanquette de Poisson"

## *"Bread and Butter"*

Laminated Brioche and Hilary Haigh's Animal Farm Butter

## *Devil's Gulch Ranch Rabbit "Ballotine"*

Coachella Valley Yellow Corn Kernels, Wild Oregon Morel Mushroom, Sunflower Sprouts  
and "Whole Grain Mustard Jus"

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*

Bantam Hen Egg Yolk "Gnocchi," Sacramento Delta Green Asparagus, Garden Sugar Snap Peas  
and "Navarin Consommé"

or

## *Japanese Miyazaki Wagyu*

"Pommes Purée," Vidalia Onion "Farci," Preserved Ramps  
and Caramelized Onion "au Jus"

( 135.00 supplement )

## *Cypress Grove Midnight Moon Cheese*

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 "Sablé" and Rich Chocolate Sauce

## *"Mignardises"*