

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 05.31.2026

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

Crispy Norwegian Langoustine "Dumpling" and Lemongrass "Pistou"
(60.00 supplement)

Brokaw Avocado "Mosaic"

Coachella Valley Yellow Corn Salad, Preserved Green Strawberries,
Garden Succulents and Puffed Sorghum

Hokkaido Sea Scallop "à la Plancha"

Compressed Garden Cucumbers, Pickled White Pearl Onion, Puffed Forbidden Black Rice
and Green Tomato "Agua Chile"

Grilled Fillet of Pacific Yellowtail

Garden Zucchini "Pesto," Roasted Patty Pan Squash and Rumi Saffron Emulsion

"Bread and Butter"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

Applewood Smoked Amish Green Circle Poularde

K&J Orchards Bing Cherry, Sweetheart Farms White Asparagus, Belgian Endive
and Aged Balsamic Reduction

or

"Mac and Cheese"

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

Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb

Caramelized Garden Caraflex Cabbage, "Pommes Tournée," Blistered Hakurei Turnips
and Sweet Dill "Gastrique"

or

Japanese Miyazaki Wagyu

Garden Spring Onion "Royale," Braised Snake River Farms Beef Cheek "Croquette,"
Sacramento Delta Green Asparagus and "Sauce Bordelaise"

(135.00 supplement)

Albert Kraus' "Alp Blossom"

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

Garden Albion Strawberries

Raspberry "Bavarois" and Navel Orange Pound Cake

Butter Caramel Ice Cream

Salted "Grué" Crumble and Caramel "Mou"

K+M Chocolate "Velouté"

Cocoa "Sablé" and Rich Chocolate Sauce

"Mignardises"