

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 06.08.2026

"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," Pickled Garden Gimlet Cucumber
and Preserved Horseradish "Anchoïade"

(60.00 supplement)

Garden Romano Bean Salad

Meyer Lemon "Gelée," Crispy Lotus Root and "Sauce Gribiche"

Hokkaido Sea Scallop "à la Plancha"

Compressed Garden Celtuce, Toasted Virginia Peanuts, Puffed Black Rice Chip
and "Nuoc-Cham Sauce"

Applewood Smoked Fillet of Pacific Yellowtail

Garden Cauliflower "Purée," Sunflower Sprouts and Fennel "Mignonette"

"Bread and Butter"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

Thomas Farms Squab

Ruby Beet "Confit," Red Belgium Endive, Garden Spring Onion
and Raspberry "Gastrique"

or

"Carnaroli Risotto Biologico"

Organic Acquerello Rice, Root Vegetable Cream and Shaved Australian Black Winter Truffles

(160.00 supplement)

Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb

Yukon Gold Potato "Pancake," Marinated Red Cabbage
and Preserved Cabbage "Bouillon"

or

Japanese Miyazaki Wagyu

Garden Squash Blossom "Frittata," Green Tomato, Blistered Hakurei Turnips
and Spearmint "Chutney"

(135.00 supplement)

Cave Aged "Comté"

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

Peter Jacobsen Orchards Santa Rosa Plum

Almond "Bavarois" and Swiss Meringue

Mascarpone Ice Cream

Garden Albion Strawberry and Sarawak Black Pepper

K+M Chocolate Swiss Roll

Caramelized Hazelnuts and Cocoa "Sablé"

"Mignardises"