

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 06.14.2026

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

Pacific Shima Aji Tartare, Shiso Tempura, Hawaiian Heart of Peach Palm
and White Sesame Seed "Coulis"
(60.00 supplement)

Garden "Haricots Verts" Salad

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

Hokkaido Sea Scallop "à la Plancha"

Pickled Watsonville Artichoke, Toasted Pine Nuts
and Sweet Pepper "Caponata"

Sautéed Fillet of Norwegian Halibut

Garden Cauliflower "Potage," Nasturtium Shoots
and Preserved Sweetheart Farms White Asparagus Emulsion

"Bread and Butter"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

Applewood Smoked Amish Green Circle Poularde

Brentwood Yellow Corn "Tortellini," Puffed Sorghum and Barrel Aged Bourbon Reduction
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

Garden Summer Squash "Farci," "Pommes Purée" and "Rumi Saffron Jus"

or

Japanese Miyazaki Wagyu

"Brokaw Avocado Toast," Compressed Garden Gimlet Cucumber, Green Tomato
and Sweet Dill "Gastrique"
(135.00 supplement)

Cave Aged "Comté"

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

K&J Orchards Blackberries

Garden Honey "Ganache" and Bees Wax-Almond Streusel

Mascarpone Ice Cream

Garden Albion Strawberry and Sarawak Black Pepper

K+M Chocolate Swiss Roll

Caramelized Hazelnuts and Cocoa "Sablé"

"Mignardises"