

THE FRENCH LAUNDRY

CELEBRATION OF BLACK TRUFFLES AND REGIIS OVA CAVIAR

CHEF'S TASTING MENU
06.20.2026

Chilled Brentwood Yellow Corn Soup

Buttered Popcorn "Panna Cotta" and Regiis Ova Ossetra Caviar

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"Oysters and Pearls"

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

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Bantam Hen Egg Custard

Japanese Miyazaki Wagyu "Tataki," Charred Garden Japanese Eggplant "Bouillon"
and Grated Australian Black Winter Truffle

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Hokkaido Sea Scallop "à la Plancha"

Pickled Gimlet Cucumbers, Animal Farm Buttermilk "Whip,"
Garden Celery "Vierge" and Regiis Ova Ossetra Caviar

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Mediterranean Turbot "Cuit à la Vapeur"

Garden Cauliflower "Potage," Wild Oregon Morel Mushroom "Farci,"
"Sauce Vin Jaune" and Grated Australian Black Winter Truffle

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"Doppio Ravioli"

Marinated Garden Summer Squash, Burrata Cheese "Mousseline"
and Shaved Australian Black Winter Truffle

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Liberty Farms Pekin Duck

K&J Orchards Brooks Cherries, Compressed Frisée Lettuce, Toasted Marcona Almond "Croquette"
and Sour Cherry Reduction

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Japanese Miyazaki Wagyu

Snake River Farms "Rillettes de Joints de Bœuf," Garden "Haricots Verts," Forest Mushroom "Jus Gras"
and Shaved Australian Black Winter Truffle

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"Croque Monsieur"

with Australian Black Winter Truffle "Fondue"

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Jacobsen Orchards Santa Rosa Plums

"White Verjus Chantilly" and Crystalized English Walnuts

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Garden Honey Ice Cream

Beeswax "Streusel" and Shaved Australian Black Winter Truffle

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K+M Peruvian Chocolate "Gâteau"

Black Winter Truffle "Crèmeux" and Bitter Cocoa "Sablé"

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"Mignardises"

SENSE OF URGENCY