# THE FRENCH LAUNDRY

## CHEF'S TASTING MENU
07.20.2026

*"Oysters and Pearls"*
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar
or
*Regiis Ova Royal Ossetra Caviar*
Hokkaido Sea Scallop Crudo, Jamón Ibérico Crumble, Cutting Celery
and "Sauce Anchoïade"
( 60.00 supplement )

*Garden Cherry Tomato Salad*
Garden Elephant Garlic "Panna Cotta," Pickled Green Tomatoes, Fragrant Basils
and Toasted "Pain de Campagne Tuile"

*Santa Barbara Abalone "à la Plancha"*
Koshihikari Rice "Porridge," Garden Mustard Greens and Charred Eggplant "Bouillon"

*Grilled Fillet of Pacific Shima Aji*
Brokaw Avocado "Mousse," Cured Garden Cucumbers, Cilantro Shoots
and Australian Finger Lime "Aguachile"

*"Bread and Butter"*
Laminated Brioche and Hilary Haigh's Animal Farm Butter

*Applewood Smoked Thomas Farms Squab*
Rancho Gordo Pinquito Beans, Squab "Confit Croquette" and "Pimentón Jus"
or
*"Mac and Cheese"*
Hand Cut Macaroni, Aged Parmigiano Reggiano and Shaved Australian Black Winter Truffles
( 160.00 supplement )

*Herb Roasted "Prime Rib" of Elysian Fields Farm Lamb*
Brentwood Yellow Corn "Succotash," Wild Oregon Morel Mushrooms, Garden Broccoli "Confetti"
and English Thyme Reduction
or
*Japanese Miyazaki Wagyu*
"Hash Brown," Caramelized Vidalia Onion "Compote," "Pommes Purée"
and "Bordelaise Vinaigrette"
( 135.00 supplement )

*Andante Dairy Etude Cheese "Gougère"*
with Australian Black Winter Truffle "Fondue"

*Jacobsen Orchards Double Jewel Peaches*
White Verjus "Gelée" and Crystallized Almonds

*Kendall Farms "Crème Fraîche" Sherbet*
with Garden Albion Strawberries

*K+M 70% Peruvian Chocolate*
Pearson Farms Pecan "Financier" and Bitter Cocoa "Ganache"

*"Mignardises"*

SENSE OF URGENCY