

THE FRENCH LAUNDRY

CHEF’S TASTING MENU  
08.08.2026

“Oysters and Pearls”

“Sabayon” of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar  
or

Regiis Ova Royal Ossetra Caviar

Salmon Creek Pork Jowl “Rillettes,” Whipped Kendall Farms “Crème Fraîche,”  
Garden Cutting Celery and Pink Pearl Apple “Vierge”  
( 60.00 supplement )

Garden Cucumber Salad

Hawaiian Heart of Peach Palm “Falafel,” Whipped “Labneh”  
and “Paloise” Dressing

Hokkaido Sea Scallop “à la Plancha”

Brokaw Avocado “Mousse,” Cured Garden Radishes, Puffed Forbidden Black Rice  
and Lemongrass “Pistou”

Mediterranean Turbot “Cuit à la Vapeur”

Garden Romano Bean “Succotash,” Crispy Hominy “Beignet,” Nasturtium Shoots  
and Brentwood Yellow Corn “Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Caramelized Torpedo Shallot “Compote,” K&J Orchards Morettini Pear “Barquette,”  
Compressed Frisée Lettuce and Pear Brandy Reduction  
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

Garden Elephant Garlic “Pudding,” Squash Blossom “Frittata”, Marinated Sungold Tomatoes  
and “English Thyme Jus”  
or

Japanese Miyazaki Wagyu

“Pommes Écrasées,” Wilted Arrowleaf Spinach, Roasted Wild Oregon Chanterelle Mushrooms  
and “Sauce Entrecôte”  
( 135.00 supplement )

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and Garden Carmen Pepper “Romesco”

Garden Strawberry “Île Flottante”

Tahitian Vanilla “Ganache” and Albion Strawberry Jelly

Jacobsen Orchards Rose Geranium Ice Cream

with Toasted American Pistachio Granola

K+M 70% Peruvian Chocolate

Pearson Farms Pecan “Financier” and Bitter Cocoa “Ganache”

“Mignardises”

