

THE FRENCH LAUNDRY

CHEF’S TASTING MENU
08.11.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Hokkaido Sea Scallop “Tartelette,” Pickled Garden Pink Pearl Apple
and Hilary Haigh’s Animal Farm Buttermilk Dressing
(60.00 supplement)

Garden Heirloom Tomato Salad

Tomatoes: Apple Yellow, Brandywine, Candy Land, Cherry, Chocolate Sprinkles,
Coyote, Green Zebra, Indigo Kumquat, Mochi and Sungold
with “Ajo Blanco”

Pacific Yellowtail Tartare

Brokaw Avocado “Mousse,” Cured Garden Cucumbers, Puffed Forbidden Black Rice
and Green Sorrel “Vierge”

Sweet Butter Poached Nova Scotia Lobster

Crispy Garden Elephant Garlic, Wild Oregon Chanterelle Mushroom “Tapenade”
and “Vin Jaune” Emulsion

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wilted Arrowleaf Spinach, Hominy “Beignet,” Compressed Hakurei Turnips
and Whole Grain Mustard Sauce

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

Roasted Garden King Ka Ae Squash, “Boudin Noir,” Sunflower Sprouts
and Squash Blossom “Consommé”

or

Japanese Miyazaki Wagyu

Yukon Gold Potato “Confit,” Marcho Farms “Ris de Veau,” “Pommes Purée”
and “Bordelaise Vinaigrette”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and Devil’s Gulch Ranch Rabbit “Mortadella”

Garden Strawberry “Île Flottante”

Tahitian Vanilla “Crèmeux” and Jacobsen Orchards Lemon Verbena “Coulis”

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”

