

THE FRENCH LAUNDRY

CHEF’S TASTING MENU
09.17.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Pink Hopper Shrimp “Beignet,” “Sweet and Sour” Condiment
and Crispy Battera Kombu
(60.00 supplement)

Garden Eggplant Medley

Garden Heirloom Tomatoes, Compressed Frisée Lettuce, Fragrant Basils
and Meyer Lemon “Vinaigrette”

San Francisco Bay Black Cod “Cuit à la Vapeur”

“Pommes Purée,” Cured Hakurei Turnips, Nasturtium Shoots
and “Vin Jaune Consommé”

Sweet Butter Poached Nova Scotia Lobster

Cauliflower “Potage,” Bantam Hen Egg Yolk “Gnocchi”
and Crushed Spanish Caper “Emulsion”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Caramelized Onion “Compote,” K&J Orchards Bartlett Pear
and Wildflower Honey “Gastrique”

or

“Mac and Cheese”

Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Australian Black Winter Truffles
(160.00 supplement)

Herb Roasted “Prime Rib” of Elysian Fields Farm Lamb

Garden Kabocha Squash “Coulis,” Nantes Carrots, “Boudin Noir”
and “English Thyme Jus”

or

Japanese Miyazaki Wagyu

Arrowleaf Spinach “Gratin,” Wild Oregon Chanterelle Mushrooms,
Glazed Marcho Farms “Ris de Veau” and “Sauce Entrecôte”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

K&J Orchards Marseille Fig

Toasted Caraway Seed “Panna Cotta” and Brown Butter “Pâte Sucrée”

Garden Mint Ice Cream

with Bitter Cocoa Crumble

85% Abinao Chocolate “Mousseux”

Almond “Sablé Breton” and Madagascan Vanilla “Crèmeux”

“Mignardises”

