

THE FRENCH LAUNDRY

CHEF’S TASTING MENU
09.18.2026

“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,” Crispy Battera Kombu
and “Sweet and Sour” Condiment
(60.00 supplement)

Garden Eggplant Medley

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

Oil Poached Big Glory Bay King Salmon

Bantam Hen Egg “Mousse,” Watermelon Radishes, Sweet Dill “Artlette”
and “Beurre Montpellier”

Nova Scotia Lobster

Wild Oregon Chanterelle Mushroom “Tapenade,” Hakurei Turnips
and “Vin Jaune Consommé”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Amish Green Circle Poularde

Caramelized Watsonville Artichoke “Coulis,” Cured Cerignola Olives
and “Sauce Pimentón”

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

Pumpkin Seed “Toast,” Brussels Sprout Leaves, “Boudin Noir”
and Banyuls “Gastrique”

or

Japanese Miyazaki Wagyu

“Pommes Purée,” Mount Shasta Matsutake Mushrooms, Mascarpone “Blini”
and Aged Maderia Reduction
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

K&J Orchards Marseille Fig

Roasted Coriander 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”

