

THE FRENCH LAUNDRY

CHEF’S TASTING MENU
10.20.2026

“OYSTERS AND PEARLS”

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

Hokkaido Sea Scallop “à la Plancha,” Cauliflower “Bavarois,” Toasted Brioche “Croûton”
and Crushed Spanish Caper “Gremolata”
(60.00 supplement)

GARDEN PARSNIP “HUMMUS”

Sunchoke “Falafel,” Grilled Bitter Chicories, Pomegranate Seeds
and Medjool Date Dressing

PACIFIC SHIMA AJI TARTARE

Celery Root “Remoulade,” Cured Garden Radishes, Puffed Forbidden Black Rice
and Borscht “Vierge”

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

“Pommes Purée,” Garden Hakurei Turnips, Sylvestra Arugula Leaves
and Kabocha Squash “Velouté”

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

Belgian Endive “Tartelette,” Satsuma Mandarin, Spiced Kendall Farms “Crème Fraîche”
and “Sauce Bigarade”

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 Napa Cabbage “Toast,” Mount Shasta Matsutake Mushroom, Garden Watercress Leaves
and Forest Mushroom “Bouillon”

or

JAPANESE MIYAZAKI WAGYU

Red Wine Braised Vidalia Onion “Farci,” Wilted Swiss Chard, Garden New Zealand Spinach
and “Bordelaise Vinaigrette”
(135.00 supplement)

“GRUYÈRE D’ALPAGE CHENAU”

Seeded “Lavash” and K&J Orchards Fuji Apple “Chutney”

MANILA MANGO-MAKRUT LIME “GELÉE”

Young Coconut “Joconde” and Garden Passion Fruit

CARDAMOM-CINNAMON ICE CREAM

Tahitian Vanilla “Chantilly” and Oat Granola

85% ABINAO CHOCOLATE “MOUSSEUX”

“Sablé Breton” and 35% Dulcey “Crèmeux”

“MIGNARDISES”

