THE FRENCH LAUNDRY

CHEF'S TASTING MENU
11.03.2026

"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," Garden Hakurei Turnips
and Toasted Nori Emulsion
(60.00 supplement)

"SALADE DE POMMES DE TERRE"
Compressed Frisée Lettuce, Hobbs' Bacon "Relish"
and Black Winter Truffle Dressing

PACIFIC YELLOWTAIL SASHIMI
Brokaw Avocado "Mousse," Hawaiian Heart of Peach Palm, Cured Garden Radishes,
Puffed Forbidden Black Rice and Fennel "Mignonette"

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER
Fork Crushed Garden Cauliflower, Crispy Cipollini Onions, New Zealand Spinach Leaves
and Vadouvan Curry "Mousseline"

"BREAD AND BUTTER"
Laminated Brioche and Hilary Haigh's Animal Farm Butter

2006 2026

APPLEWOOD SMOKED THOMAS FARMS SQUAB
Garden Sunchoke "Frittata," Nantes Carrots and "Jus de Volaille"
or
HAND CUT "TAGLIOLINI"
Aged "Parmigiano Reggiano" and Shaved White Truffles from Alba
(220.00 supplement)

HERB ROASTED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB
Creamed Garden Kale, Braised Lamb Cheek "Rillette," Honey Poached Cranberries,
Georgia Candy Roaster Squash "Confit" and Sage Reduction
or
"BEETS AND LEEKS"
Japanese Miyazaki Wagyu, King Richard Leek "Latke," Wagyu "Bacon,"
Parsnip "Coulis" and Ruby Beet "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

"GIANDUJA" CHOCOLATE TART
Bitter Cocoa "Sablé" and Oregon Hazelnuts

"MIGNARDISES"

RELAIS & CHATEAUX
LES GRANDES TABLES DU MONDE

SENSE OF URGENCY