THE FRENCH LAUNDRY

CHEF'S TASTING MENU
11.09.2026

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar
or
REGIIS OVA ROYAL OSSETRA CAVIAR
Hawaiian Bigeye Tuna Tartare, Brokaw Avocado "Mousse"
and Young Ginger "Vierge"
(60.00 supplement)

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

SAUTÉED FILLET OF ATLANTIC STRIPED BASS
Garden Sunchoke "Tapenade," Cured Garden Radishes
and Sylvetta Arugula "Pistou"

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER
Grilled Garden Chicories, Nantes Carrots, Meyer Lemon "Confit"
and "Maltaise Mousseline"

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

2006 2026

APPLEWOOD SMOKED THOMAS FARMS SQUAB
Wild Oregon Matsutake Mushroom, Garden Hakurei Turnips
and Pine Nut "Bouillon"
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
Garden Celery Root "Croquette," Melted King Richard Leeks, "Boudin Noir"
and Red Cabbage Essence
or
JAPANESE MIYAZAKI WAGYU
Georgia Candy Roaster Squash "Latke," Pickled White Pearl Onion, Broccoli "Confetti,"
and Brown Butter "Gastrique"
(135.00 supplement)

CASTEL REGIO TALEGGIO CHEESE
Garden Ruby Beets, Toasted English Walnuts and Belgian Endive

K&J ORCHARDS FUJI APPLE "TATIN"
Marcona Almond Sponge and "Zacapa Crémeux"

MAPLE - MISO ICE CREAM
Paprika-Caramel "Mou" and Sesame Seed "Tuile"

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

"MIGNARDISES"

RELAIS & CHATEAUX
LES GRANDES TABLES DU MONDE

SENSE OF URGENCY