

THE FRENCH LAUNDRY



CHEF’S TASTING MENU 11.11.2025

“Oysters and Pearls”

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

or

Regiis Ova Royal Ossetra Caviar

Atlantic Fluke “Crudo,” Brokaw Avocado “Crema,” Garden Cucamelons
and Shiso “Vierge”
(60.00 supplement)

Garden Sunchoke Salad

Sunchoke “Hash Brown,” Charred Bitter Chicories, Sweetheart Farms Pomegranate
and Medjool Date Dressing

Sautéed Fillet of Pacific Shima Aji

Toasted Hominy “Beignet,” Cured Garden Watermelon Radishes, Cilantro Shoots
and Hilary Haigh’s Animal Farm Buttermilk “Vinaigrette”

Sweet Butter Poached Santa Barbara Spiny Lobster

Creamed Parsnip “Purée,” Satsuma Mandarin “Suprême,” Rumi Saffron Emulsion
and Smoked Regiis Ova Trout Roe

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Thomas Farm Squab “Ballotine”

“Musquée de Provence Pumpkin Toast,” Cranberry “Marmalade,” Brussels Sprouts
and Garden Winter Pumpkin Reduction

or

Hand Cut “Tagliolini”

Aged “Parmigiano Reggiano” and Shaved White Truffle from Alba
(220.00 supplement)

Herb Roasted “Prime Rib” of Elysian Fields Farm Lamb

Sweet Potato “Confit,” Garden Mokum Carrot, Broccoli “Confetti”
and Whole Grain Mustard Sauce

or

Japanese Miyazaki Wagyu

Forest Mushroom “Gnocchi,” Garden Hakurei Turnips, Wild Oregon Matsutake Mushrooms
and “Sauce Entrecôte”
(135.00 supplement)

Albert Kraus’ “Alp Blossom”

Pearson Farms Pecan “Pancake” and Noble Maple Syrup “Whip”

Apple Farm Philo Gold Apple “Tatin”

Caramelized Puff Pastry and Hilary Haigh’s Animal Farm Buttermilk “Namelaka”

K&J Orchards Shinko Pear Sorbet

with Young Ginger “Gastrique”

K+M 55% Chocolate “Mousse”

Rich Cocoa Sponge and Lychee “Gelée”

“Mignardises”