THE FRENCH LAUNDRY

CHEF'S TASTING MENU
11.16.2026

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar
or
REGIIS OVA ROYAL OSSETRA CAVIAR
Sacramento Delta Sturgeon, Sweet Dill "Crème Fraîche," Garden Golden Beets
and "Borscht Vierge"
(60.00 supplement)

GARDEN TURNIP SALAD
Braised Hakurei Turnips, Satsuma Mandarin, Compressed Scarlet Turnips
and Rumi Saffron Dressing

SAUTÉED FILLET OF ORA KING SALMON
Parsnip "Coulis," Cured Garden Radishes, Garden Fennel "Mignonette"
and Regiis Ova Trout Roe

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER
Melted King Richard Leek, Sylvetta Arugula and "Pommes Mousseline"

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

2006 2026

APPLEWOOD SMOKED THOMAS FARMS SQUAB
Wild Oregon Matsutake Mushroom "Tapenade," Crispy Cipollini Onion, Watercress Leaves
and Forest Mushroom "Jus Gras"
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
Georgia Candy Roaster Squash "Purée," Rancho Gordo Midnight Black Beans, "Boudin Noir"
and Whole Grain Mustard Sauce
or
JAPANESE MIYAZAKI WAGYU
Garden Savoy Cabbage "Pudding," Rutabaga "Confit," Sunflower Sprouts
and Red Cabbage Essence
(135.00 supplement)

CASTEL REGIO TALEGGIO CHEESE
Whole Wheat "Pain Perdu" and Garden Alyssum Blossoms

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