THE FRENCH LAUNDRY

CHEF'S TASTING MENU
11.19.2026

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar
or
REGIIS OVA ROYAL OSSETRA CAVIAR
Pacific Shima Aji Tartare, Brokaw Avocado "Mousse," Preserved Cucumber Relish
and Australian Finger Lime
(60.00 supplement)

GARDEN RADISH SALAD
Braised Fennel Bulb, Satsuma Mandarin, Puffed Forbidden Black Rice
and Rumi Saffron Dressing

ATLANTIC TILEFISH "CUIT À LA VAPEUR"
Koshihikari Rice Porridge, Wild Oregon Matsutake Mushroom, Crispy Cipollini Onion
and Garlic Chive "Consommé"

NOVA SCOTIA LOBSTER
Parsnip "Purée," Garden Cutting Celery, "Oyster Cracker"
and New England Clam Chowder

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

2006 2026

LIBERTY FARMS PEKIN DUCK
Red Garnet Yam "Confit," Rancho Gordo Midnight Black Beans, Garden Sunflower Sprouts
and "Whole Grain Mustard Jus"
or
HAND CUT "TAGLIOLINI"
Aged "Parmigiano Reggiano" and Shaved White Truffles from Alba
(220.00 supplement)

ELYSIAN FIELDS FARM LAMB SADDLE
Bantam Hen Egg Yolk "Gnocchi," Garden Hakurei Turnips, Nantes Carrots
and "Navarin Bouillon"
or
JAPANESE MIYAZAKI WAGYU
"Pommes Gaufrettes," "Choux Farci," Garden Watercress Leaves
and "Sauce Bordelaise"
(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