

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

03.13.2025

"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," Garden Cauliflower "Bavarois"
and Cutting Celery
(60.00 supplement)*

GARDEN BITTER LETTUCE SALAD

*Red Dal "Falafel," Olive Brined Fingerling Avocado,
"Papadum" and Preserved Lemon Dressing*

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

*Rumi Saffron Braised Yukon Gold Potato, Bantam Hen Egg "Terrine"
and Garden Watercress "Vinaigrette"*

"PEAS AND CARROTS"

*Nova Scotia Lobster, Nantes Carrots, English Pea "Béchamel"
and Garden Carrot Reduction*

"BREAD AND BUTTER"

Bitter Cocoa Parker House Roll and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED FOUR STORY HILL FARM POULARDE

*Creamed Brussels Sprouts, Crispy "Barbajuan," Nasturtium Shoots
and Hobbs' Bacon "Bouillon"*

or

"MAC AND CHEESE"

*Hand Cut Macaroni, Aged Parmesan "Mousseline" and Shaved Périgord Black Winter Truffle
(160.00 supplement)*

"PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Wild Oregon Black Trumpet Mushroom "Royale," White Asparagus "à la Plancha,"
"Boudin Noir" and "Whole Grain Mustard Jus"*

or

CHARCOAL GRILLED JAPANESE WAGYU

*Garden Green Asparagus, Aged Beef Fat "Toast," Watsonville Artichokes
and "Béarnaise Gastrique"
(135.00 supplement)*

"CAVE AGED COMTÉ GRILLED CHEESE"

with Périgord Black Winter Truffle Emulsion

CALIFORNIA CITRUS "CRÉMEUX"

Whipped Mascarpone and Buddha's Hand "Confiture"

JACOBSEN ORCHARDS BERGAMOT ICE CREAM

Pomelo Marmalade and Cubeb Pepper

K+M PERUVIAN CHOCOLATE "GÂTEAU"

Chocolate-Caramel Crisp and Rich Cocoa Cream

"MIGNARDISES"