THE FRENCH LAUNDRY

CHEF'S TASTING MENU

03.15.2025

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar
or
REGIIS OVA ROYAL OSSETRA CAVIAR
Nova Scotia Lobster "en Gelée," Bantam Hen Egg "Terrine,"
Toasted Brioche "Melba" and "Paloise Gastrique"
(60.00 supplement)

GARDEN RADISH SALAD
Purple Daikon "Hoshigaki," Watermelon Radish "Jam," Compressed Cherriette Radish
and Preserved Young Ginger Dressing

NANTUCKET BAY SCALLOP "CRUDO"
Young Coconut "Pudding," Hawaiian Heart of Peach Palm, Garden Cilantro Shoots
and Sweet and Sour Carrot "Vierge"

SAUTÉED FILLET OF ATLANTIC TILEFISH
Crispy Picholine Olives, Watsonville Artichoke, Garden Sunflower Sprouts
and Crushed Spanish Caper "Bouillon"

"BREAD AND BUTTER"
Bitter Cocoa Parker House Roll and Hilary Haigh's Animal Farm Butter

LIBERTY FARMS PEKIN DUCK
Creamed Sweet English Peas, Satsuma Mandarin "Pâte de Fruit," Garden Pea Tendrils
and "Sauce Bigarade"
or
"MAC AND CHEESE"
Hand Cut Macaroni, Aged Parmesan "Mousseline" and Shaved Périgord Black Winter Truffle
(160.00 supplement)

HERB ROASTED ELYSIAN FIELDS FARM LAMB SADDLE
Holland Red Pepper "Romesco," Chickpea Panisse, Garden Broccoli "Confetti"
and "Whole Grain Mustard Jus"
or
CHARCOAL GRILLED JAPANESE WAGYU
Wild Oregon Black Trumpet Mushroom "Purée," Wilted Arrowleaf Spinach, Cured Garden Turnips
and "Bordelaise Vinaigrette"
(135.00 supplement)

"CAVE AGED COMTÉ GRILLED CHEESE"
with Périgord Black Winter Truffle Emulsion

RED RHUBARB "TERRINE"
Buttermilk "Namelaka" and "Biscuit Cuillère"

JACOBSEN ORCHARDS BERGAMOT ICE CREAM
Pomelo Marmalade and Cubeb Pepper

K+M PERUVIAN CHOCOLATE "GÂTEAU"
Chocolate-Caramel Crisp and Rich Cocoa Cream

"MIGNARDISES"

RELAIS & CHATEAUX

LES GRANDES TABLES DU MONDE

SENSE OF URGENCY