

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

04.12.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

*Pacific Shima Aji “Tartare,” Wild Oxalis and Golden Pineapple “Chiffon”
(60.00 supplement)*

GARDEN CAULIFLOWER “PANNA COTTA”

Brown Butter “Whip,” Preserved Kumquat and Tender Garden Herbs

NANTUCKET BAY SCALLOP “CRUDO”

*Cured Garden Radishes, Young Turnip “XO,” Crispy Lotus Root
and Toasted Black Sesame Dressing*

SAUTÉED FILLET OF MEDITERRANEAN “LOUP DE MER”

*“Pommes Purée,” Sacramento Delta Green Asparagus, Picholine Olives
and Spanish Caper “Bouillon”*

“BREAD AND BUTTER”

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

LIBERTY FARMS PEKIN DUCK

*Watsonville Artichoke “Barquette,” Garden Arugula
and Sweet and Sour Meyer Lemon “Jus”*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmesan “Mousseline” and Shaved Périgord Black Winter Truffles
(160.00 supplement)*

MARCHO FARMS VEAL “WELLINGTON”

Chickpea “Panisse,” Garden Sugar Snap Peas and Whole Grain Mustard Sauce

or

JAPANESE MIYAZAKI WAGYU

*Spring Onion “Farci,” Creamed Hourani Wheat
and Pickled Wild Ramp “Gastrique”*

(135.00 supplement)

ANDANTE DAIRY “CONTRALTO” CHEESE

Buttered Popcorn “Pain de Gênes” and Puffed Sorghum

RED RHUBARB “PAVLOVA”

Buttermilk “Namelaka” and “Biscuit Cuillère”

TAHITIAN VANILLA BEAN ICE CREAM

with Aged Balsamic Vinegar

K+M CHOCOLATE “TART”

Hazelnut-Chocolate Cream and Hazelnut “Moelleux”

“MIGNARDISES”