

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

04.15.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

*Nantucket Bay Scallop “Crudo,” Soft Tofu “Purée,”
Garden Shiso Leaves and Ponzu Dressing
(60.00 supplement)*

SACRAMENTO DELTA GREEN ASPARAGUS SALAD

*Grilled Shiitake Mushrooms, Compressed Frisée, Shallot Rings
and “Banyuls Vinaigrette”*

SAUTÉED FILLET OF NORWEGIAN HALIBUT

*Garden Fava Beans, Watsonville Artichokes, Smoked Regiis Ova Trout Roe
and “Barigoule Emulsion”*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Bantam Hen Egg “Mosaic,” Cured Garden Radishes, Crispy “New Crop” Potatoes
and King Richard Leek “Vierge”*

“BREAD AND BUTTER”

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

LIBERTY FARMS PEKIN DUCK

*Melted Radicchio, Garden Beet “Confit,” Miner’s Lettuce
and Ruby Beet Reduction*

or

“MAC AND CHEESE”

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB SADDLE

*Garden Cauliflower “Tabbouleh,” Sweet Carrot “Falafel,” Broccoli “Confetti”
and “Whole Grain Mustard Jus”*

or

JAPANESE MIYAZAKI WAGYU

*Wild Ramp “Gratin,” White Asparagus “à la Plancha,” Morel Mushroom “Farci”
and Pickled 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 Bitter Cocoa “Sablé”

“MIGNARDISES”

SENSE OF URGENCY