

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

05.09.2025

"OYSTERS AND PEARLS"

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

or

REGIIS OVA RESERVE CAVIAR

*Alaskan King Crab "en Gelée," Pickled Garden Celery
and Puffed Forbidden Rice*

(60.00 supplement)

GARDEN YOUNG TURNIP SALAD

*Compressed Baby Bok Choy, Crispy Turnip "Beignet"
and Toasted Sunflower Seed "Vinaigrette"*

SAUTÉED FILLET OF NORWEGIAN HALIBUT

*Watsonville Artichokes, Meyer Lemon "Confit," Sunflower Sprouts
and "Barigoule Emulsion"*

NOVA SCOTIA LOBSTER

*Rancho Gordo Midnight Black Beans, Wild Purslane
and Coachella Valley Yellow Corn "Béchamel"*

"BREAD AND BUTTER"

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

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Wilted Arrowleaf Spinach, Wild Oregon Morel Mushroom "Farci"
and Pickled Ramp "Gastrique"*

or

"MAC AND CHEESE"

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

"PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Cauliflower "Tabbouleh," Chickpea "Panisse," Garden Broccoli Blossoms,
"Boudin Noir" and "Whole Grain Mustard Jus"*

or

JAPANESE MIYAZAKI WAGYU

*Sweetheart Farms White Asparagus, Mascarpone "Blini," Crispy "Haricots Verts,"
Nasturtium Shoots and "Sauce Bordelaise"*

(135.00 supplement)

"GRUYÈRE D'ALPAGE CHENAU"

Candied English Walnut, Red Belgian Endive and Rhubarb "Marmalade"

"STRAWBERRIES AND CREAM"

Meadowsweet Cream and Garden "Mara des Bois" Strawberries

TAHITIAN VANILLA BEAN ICE CREAM

with Aged Balsamic Vinegar

K+M CHOCOLATE "TART"

Hazelnut-Chocolate Cream and Bitter Cocoa "Sablé"

"MIGNARDISES"