

# THE FRENCH LAUNDRY

HAPPY MOTHER'S DAY

CHEF'S TASTING MENU  
05.10.2026

*Button Mushroom "Cappuccino"*

*Japanese Shima Aji "Tartelette"*

*Black Winter Truffle "Ritz Cracker"*

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*Scottish Trout "Chaud-Froid"*

Mascarpone "Blini," Ruby Beet "Raisin," Preserved Horseradish-Kendall Farms "Crème Fraîche"  
and Regiis Ova Ossetra Caviar

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*Garden Spring Pea "Quiche"*

Sacramento Delta Green Asparagus, Sugar Snap Pea "à la Plancha"  
and Garden Meyer Lemon Dressing

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*Hokkaido Sea Scallop "Poêlé"*

Wilted Arrowleaf Spinach, Toasted Orzo Pasta, Crispy Cipollini Onion  
and Rumi Saffron Emulsion

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*Grilled Fillet of Pacific Yellowtail*

Herb Crusted Brokaw Avocado, Coachella Valley Yellow Corn "Chow Chow"  
and Spearmint "Coulis"

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*Applewood Smoked Wolfe Ranch Quail*

Pink Rhône Gem Lettuce, Aptos Kiwi, Compressed Garden Celery  
and Roasted Quail Reduction

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*Snake River Farms "Calotte de Bœuf"*

Wild Oregon Morel Mushroom "Farci," "Pommes Maxime," Garden Hakurei Turnips  
and "Périgord Black Winter Truffle Jus"

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*Albert Kraus' "Alp Blossom"*

Blenheim Apricot "Chutney" and Garden Spring Flower "Tuile"

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*"Pour Maman"*

Garden Raspberry-Passion Berry "Compote," Ebb Tide Rose Scented "Mousse"  
and "Biscuit Cuillère"

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*"Mignardises"*

SENSE OF URGENCY