

# THE FRENCH LAUNDRY

HAPPY NEW YEAR 2025

CHEF'S TASTING MENU  
12.31.2024

*"Hoppin' John"*

Rancho Gordo Black Eyed Pea "Velouté" and Braised Collard Green "Croquette"

*"Oysters and Pearls"*

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

*Hen Egg Custard*

with a "Ragoût" of Périgord Truffles

*Dashi Braised Santa Barbara Abalone*

Buckwheat Noodle Salad, Brokaw Avocado "Mousse," Cured Garden Radishes,  
Black Sesame Dressing and Regiis Ova Royal Ossetra Caviar

*"Paupiette" of Atlantic Dover Sole*

Garden Sunchoke "Purée," Watsonville Artichoke "Farci," "Blanquette d'Artichauts"  
and Shaved White Truffle from Alba

*Stonington Maine Sea Scallop "Poêlé"*

"Haricots Verts" Bundle, Nasturtium Shoots and "Sauce Grenobloise"

*Four Story Hill Farm Poularde "Ballotine"*

Creamed French Green Lentils, Young Garden Turnips, "Beurre Périgourdine"  
and Shaved Black Truffle from Périgord

*Japanese Wagyu "Wellington"*

"Pommes Purée," Garden Malabar Spinach, Crispy Cipollini Onion  
and "Charcutière Jus"



*Cypress Grove Midnight Moon Cheese*

Toasted Sicilian Pistachio, K&J Orchards Pomegranate Seeds and Sprouted Seed "Tuile"

*"The Ball Drop"*

Yuzu "Panna Cotta," California Citrus Medley and Sudachi Ice Cream

*"Mignardises"*

SENSE OF URGENCY