

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

02.22.2025

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Pacific Bigeye Tuna "Tartlet," Hawaiian Heart of Peach Palm,
Garden Cilantro and Sour Apple "Purée"*

(60.00 supplement)

GARDEN COVER CROP SALAD

*Spiced Chestnut "Coulis," Fermented Hourani Wheat Marble,
Medjool Date Dressing and Toasted Oat "Tuile"*

NANTUCKET BAY SCALLOP "CEVICHE"

*Brokaw Avocado "Mousse," Cured Garden Radishes, Puffed Tapioca
and Yuzu-Mango Emulsion*

"CUIT À LA VAPEUR" ALASKAN HALIBUT

*French Green Lentils, Caramelized Savoy Cabbage, Nasturtium Shoots
and Garden Dill "Bouillon"*

"BREAD AND BUTTER"

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

HERB ROASTED DEVIL'S GULCH RANCH RABBIT

*Wild Morel Mushrooms, "Pommes Purée," Watercress Leaves
and "Sauce Suprême"*

or

"MAC AND CHEESE"

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

"PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*"Musquée de Provence" Pumpkin "Béchamel," Garden Cauliflower Toast, Broccoli "Confetti,"
Wild Mustard Blossoms and "Whole Grain Mustard Jus"*

or

CHARCOAL GRILLED JAPANESE WAGYU

*Vidalia Onion "Farci," Pickled Watsonville Artichokes, Nantes Carrots,
Garden Spinach and Sweet Onion "au Jus"*

(135.00 supplement)

ANDANTE DAIRY ALTO CHEESE

*Preserved Red Pepper "Romesco Sauce," Roasted Seeded "Cracker"
and Garden Arugula Bundle*

CALIFORNIA CITRUS "CRÉMEUX"

Whipped Mascarpone and Buddha's Hand "Confiture"

JACOBSEN ORCHARDS BERGAMOT ICE CREAM

Grapefruit Marmalade and Cubeb Pepper

K+M PERUVIAN CHOCOLATE "GÂTEAUX"

Chocolate-Caramel Crisp and Rich Cocoa Cream

"MIGNARDISES"