

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
04.24.2026

"OYSTERS AND PEARLS"

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Sacramento Delta Sturgeon, Bantam Hen Egg "Mousse," Brioche "Melba"
and Garden Green Asparagus "Coulis"
(60.00 supplement)*

GARDEN SPRING ONION MEDLEY

*Compressed Pink Rhône Little Gem Lettuce, Sweet Onion "Panna Cotta,"
Marinated Aptos Farm Kiwi and Green Garlic Dressing*

PACIFIC SHIMA AJI TARTARE

*Garden Fennel "Relish," Cured Watermelon Radish, Puffed Sorghum
and Preserved Calamansi "Vierge"*

STONINGTON MAINE SEA SCALLOP "POÊLÉ"

*Mount Shasta Porcini Mushroom "Tapenade," Sweetheart Farms White Asparagus "à la Plancha,"
Garden Spinach Leaves and Whole Grain Mustard "Béchamel"*

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Braised Garden Swiss Chard, Pickled Hakurei Turnips, Sunflower Sprouts
and Sour Cherry "BBQ"*

or

"MAC AND CHEESE"

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Perigord Black Winter Truffles
(160.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB SADDLE

*Nantes Carrot, Sweet English Pea "Barbajuan," "Boudin Noir"
and "Navarin Boullion"*

or

JAPANESE MIYAZAKI WAGYU

*Wilted Wild Ramp, Yukon Golden Potato "Confit," Melted King Richard Leeks
and "Sauce Bordelaise"
(135.00 supplement)*

ALBERT KRAUS' "ALP BLOSSOM"

Blenheim Apricot "Chutney," Toasted Seeded "Tuile" and Sylvetta Arugula Leaves

RED RHUBARB "COMPOTE"

Whipped Young Ginger Ganache and Brown Sugar Crumble

YOUNG COCONUT SORBET

Golden Pineapple with Garden Lime

K+M CHOCOLATE "VELOUTÉ"

Cocoa-Almond "Sablé" and Rich Chocolate Sauce

"MIGNARDISES"