

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.17.2024

“OYSTERS AND PEARLS”

“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar

or

REGIIS OVA RESERVE CAVIAR

Pacific Shima Aji Tartare, Young Coconut Purée, Puffed Tapioca
and Golden Pineapple “Chiffon”
(60.00 Supplement)

SALAD OF GARDEN LITTLE GEM LETTUCE

Armando Manni Olive Oil “Panna Cotta,” Compressed Cucumbers,
Toasted Sunflower Seeds and Sweet Fennel Dressing

“PEAS AND CARROTS”

Nova Scotia Lobster, Garden Sugar Snap Peas
and Garden Carrot “Gastrique”

SAUTÉED FILLET OF PACIFIC BLUENOSE SEA BASS

Island Creek Razor Clams, Garden Celery, Oyster Crackers
and Clam Chowder “Mousseline”

“BREAD AND BUTTER”

Bitter Cocoa Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH WHITE QUAIL

Coachella Valley Yellow Corn Salad, Marinated Sungold Tomatoes,
Chickpea Panisse, Fragrant Basil and “Sauce Pimentón”

or

“MAC AND CHEESE”

“The Supplant Company” Macaroni, Black Winter Truffle Mousseline,
Crispy Parmesan and Preserved Black Winter Truffle
(155.00 Supplement)

ELYSIAN FIELDS FARM LAMB SADDLE

Sacramento Delta Green Asparagus, Cauliflower “Tabbouleh,” Cured Garden Radishes,
Sunflower Sprouts and Crushed Caper Jus

or

CHARCOAL GRILLED JAPANESE WAGYU

Brisket Stuffed Yukon Gold Potatoes, Crispy Cipollini Onion,
Garden Arugula and Bordelaise Vinaigrette
(135.00 Supplement)

“GOUGÈRE”

Cave Aged “Comté” and Black Winter Truffle “Fondue”

SILVERADO TRAIL STRAWBERRIES

Soft Baked Meringue and Vanilla Cream

RED RHUBARB SORBET

Ginger “Crouton” and Rhubarb-Timut Reduction

K+M PERUVIAN CHOCOLATE

Cocoa Nib Nougatine and Chocolate Caramel

“MIGNARDISES”

