

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.16.2024

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

Coachella Valley Yellow Corn “Bavarois,” Garden Cilantro
and Corn Chicharrón
(60.00 Supplement)

SALAD OF GARDEN LITTLE GEM LETTUCE

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

“PEAS AND CARROTS”

Pacific Shima Aji Tartare, English Pea Purée, Nantes Carrots, Puffed Tapioca
and Garden Carrot “Gastrique”

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Wilted Arrowleaf Spinach, Satsuma Mandarin “Suprême”
and Preserved Chili Butter

“BREAD AND BUTTER”

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

LIBERTY FARMS PEKIN DUCK “PRESSÉ”

Charred Eggplant Béchamel, Marinated Sungold Tomatoes, Chickpea Panisse,
Fragrant Basil and Smoky Tomato “Mousseline”

or

“MAC AND CHEESE”

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

“PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

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

or

100 DAY DRY-AGED AMERICAN WAGYU

Brisket Stuffed Yukon Gold Potatoes, Crispy Cippolini Onion,
Garden Arugula and Caramelized Onion Bouillon
(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”

