

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.03.2024

“OYSTERS AND PEARLS”

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

SALAD OF GARDEN LITTLE GEM LETTUCE

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

GRILLED PACIFIC SHIMA AJI

Coachella Valley White Corn Salad, Cured Garden Radishes,
Fragrant Basil and Kanzuri “Mignonette”

NOVA SCOTIA LOBSTER

Sacramento Delta Green Asparagus, Marinated Sungold Tomatoes, Nasturtium Shoots
and Roasted Garlic “Hollandaise”

“BREAD AND BUTTER”

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

WOLFE RANCH WHITE QUAIL “RILLETTE”

English Pea Béchamel, Sweet Garden Carrots, Chickpea Panisse
and Whole Grain Mustard Sauce

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

Brisket Stuffed Morel Mushrooms, Braised Garden Celery,
Watercress Leaves and Mushroom “Jus Gras”

or

CHARCOAL GRILLED JAPANESE WAGYU

La Ratte Potato Purée, Mascarpone “Blini,” Crispy Cipollini Onion
and Bacon “Gastrique”
(135.00 Supplement)

“GOUGÈRE”

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

SUGAR BAKED RED RHUBARB

Ginger Cream and Honeycomb

“MARCO POLO” TEA ICE CREAM

Toasted Almond Sponge and Toasted Almond Purée

K+M PERUVIAN CHOCOLATE

Cocoa Nib Nougatine and Chocolate Caramel

“MIGNARDISES”

