

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.18.2024

“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”

Sautéed Fillet of Atlantic Bluenose Seabass, Garden Sugar Snap Peas,
Nantes Carrots and Sweet Carrot “Gastrique”

ALASKAN KING CRAB “CRÊPE”

Wilted Arrowleaf Spinach Purée, Glazed Pearl Onion, Garden Spinach
and Pickled Wild Ramp “Hollandaise”

“BREAD AND BUTTER”

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

DEVIL'S GULCH RANCH RABBIT “RILLETTE”

Coachella Valley Yellow Corn Salad, Marinated Sungold Tomatoes,
Fragrant Basil and “Blanquette de Légumes”

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

SweetHeart Farm White Asparagus, Cauliflower “Tabbouleh,” Cured Garden Radishes,
Sunflower Sprouts and Crushed Caper Jus

or

CHARCOAL GRILLED JAPANESE WAGYU

Braised Brisket Stuffed Yukon Gold Potatoes, Roasted Morel Mushrooms, Crispy Cipollini Onion,
Garden Arugula Bundle 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”

