

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.10.2024

“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

SAUTÉED FILLET OF ATLANTIC TILEFISH

Charred Eggplant “Béchamel,” Marinated Sungold Tomatoes,
Paprika Infused Olive Oil and Spicy Tomato Glaze

“PEAS AND CARROTS”

Nova Scotia Lobster, Crispy English Pea “Barbajuan,” Nantes Carrots,
Garden Pea Tendrils and Sweet Carrot “Mousseline”

“BREAD AND BUTTER”

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

LIBERTY FARMS PEKIN DUCK

Coachella Valley White Corn, Corn Bread Custard, Garden Purslane
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

Sacramento Delta Green Asparagus, Crispy Chickpea Panisse, Caramelized Cipollini Onion,
Garden Arugula Bundle and Pickled Ramp “Gastrique”

or

CHARCOAL GRILLED JAPANESE WAGYU

Brisket Stuffed Yukon Gold Potato, Garden Young Turnips, Roasted Morel Mushrooms
and “Sauce Bordelaise”
(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”

