

THE FRENCH LAUNDRY

CHEF'S TASTING MENU 11.24.2024

"Oysters and Pearls"

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

or

Regiis Ova Royal Ossetra Caviar

Dungeness Crab "Salad," Sour Apple "Gelée"
and Puffed Sorghum
(60.00 supplement)

"Salade Rouge"

Manni Olive Oil "Panna Cotta," Roasted Ruby Beets, Red Belgian Endive,
Pomegranate Seeds and Raspberry Dressing

Nantucket Bay Scallop "Ceviche"

Cured Garden Radishes, Grilled Celtuce, Cutting Celery
and Blood Orange "Vierge"

Sautéed Fillet of Atlantic Striped Bass

Wild Oregon Chanterelle Mushroom "Tapenade," Marinated Garden Red Cabbage
and Caramelized Sunchoke "Potage"

Bread and Butter

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

Applewood Smoked Wolfe Ranch Quail

Garden Turnip "Chow Chow," Medjool Date "Clafoutis"
and Maple Syrup-Bourbon "Gastrique"

or

Hand Cut Tagliatelle

Aged "Parmigiano Reggiano" and Shaved White Truffles from Alba
(220.00 supplement)

Herb Roasted Elysian Fields Farm Lamb Saddle

Garden Cauliflower "Purée," Nantes Carrots, Sweet Potato "Croquette"
and Toasted Cumin Reduction

or

Charcoal Grilled Japanese Wagyu

Wilted Arrowleaf Spinach, Crispy Cipollini Onion, Marcho Farms "Ris de Veau"
and "Bordelaise Vinaigrette"
(135.00 supplement)

Cypress Grove Creamery Midnight Moon Cheese

Garden Fuyu Persimmon "Pudding" and Pearson Farms Pecan Crumbles

Caramelized Apple Farm Apples

Tahitian Vanilla "Crèmeux" and Glazed "Allumette"

Feijoa-Crème Fraîche Sherbert Swirl

with Citrus Poached Pineapple "dans son Jus"

K+M Chocolate "Gâteau"

Cocoa Pearls and Bitter "Ganache"

"Mignardises"

