

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
05.13.2024

“OYSTERS AND PEARLS”

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

SALAD OF GARDEN LITTLE GEM LETTUCE

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

OLIVE OIL POACHED COLUMBIA RIVER KING SALMON

Bantam Hen Egg Mousse, Cured Garden Radishes,
Puffed Black Rice and Dill-Horseradish “Vierge”

“PEAS AND CARROTS”

Nova Scotia Lobster, Nantes Carrots, Garden Pea Tendrils
and Sweet Carrot Butter

“BREAD AND BUTTER”

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

DEVIL’S GULCH RANCH RABBIT

Applewood Smoked Cremini Mushroom Purée, Young Garden Turnips,
Watercress Leaves and “Crème de Champignons”

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

Charred Eggplant Béchamel, Coachella Valley White Corn, Marinated Sungold Tomatoes,
Fragrant Basil and Garden Tomato “Mousseline”

or

CHARCOAL GRILLED JAPANESE WAGYU

La Ratte Potato Purée, Wild Ramp Top “Gratin,” Caramelized Cippolini Onion,
Garden Spinach 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”

