

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU  
07.03.2024

## TOMATO VINE CONSOMMÉ

### “OYSTERS AND PEARLS”

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

### HEN EGG GUSTARD

with a Ragoût of Périgord Truffles

### “DÉGUSTATION DE POMMES DE TERRE”

La Ratte Potato Purée, New Crop Potato Confit, “Pommes Maxim's”  
and Australian Black Winter Truffle Emulsion

### “SAFFRON-VANILLA”

Sautéed Fillet of Atlantic Black Bass, Parsnip Purée, Wilted Arrowleaf Spinach  
and Rumi Saffron Pudding

### “MAC AND CHEESE”

Sweet Butter Poached Nova Scotia Lobster, Toasted Orzo Pasta, Crispy Parmesan “Tuile”  
and Creamy Lobster Broth

### BLACK TRUFFLE MARSH HEN MILL POLENTA

Coachella Valley Yellow Corn and Shaved Australian Black Winter Truffles

### FOUR STORY HILL FARM POULARDE

Creamed Turnip Tops, Brooks Cherries, Cured Garden Turnips  
and Sicilian Pistachio Vinaigrette

### HERB ROASTED ELYSIAN FIELDS FARM LAMB

Watsonville Artichokes, Garden Carrots, Chanterelle Mushrooms  
and “Sauce Barigoule”

or

### CHARCOAL GRILLED JAPANESE WAGYU

Braised Beef Cheek, Grilled Tongue, Tiny Garden Onions, Beef Fat “Toast”  
and “Thousand Island Gastrique”

### “GOUGÈRE”

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

### “STRAWBERRIES AND CREAM”

Mascarpone Sherbet, Tellicherry Black Pepper and “Mara des Bois” Glaze

### K+M PERUVIAN CHOCOLATE “TORTE”

Piedmont Hazelnut Praline and “Dulce de Leche”

### “MIGNARDISES”

