

# THE FRENCH LAUNDRY

## CHEF'S TASTING MENU

19 MARCH 2020

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### **"OYSTERS AND PEARLS"**

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

### **ROYAL OSSETRA CAVIAR**

*Santa Barbara Spot Prawn "Tartare," Crème Fraîche "Bavarois"  
and Meyer Lemon "Gelée"  
( 60.00 supplement )*

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### **HAWAIIAN HEART OF PEACH PALM SALAD**

*Toasted Cashews, Cilantro Shoots and Young Coconut Pudding*

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### **JAPANESE SHIMA AJI "SASHIMI"**

*Compressed Garden Radishes, Brokaw Avocado Mousse  
and Satsuma Mandarin Broth*

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### **NOVA SCOTIA LOBSTER "GALETTE"**

*Caramelized Holland White Asparagus, Black Trumpet Mushrooms  
and Creamy Lobster Broth*

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### **WOLFE RANCH WHITE QUAIL**

*Preserved Pepper "Tapenade," Green Garlic Custard  
and "Sauce Pimentón"*

### **"MAC AND CHEESE"**

*Hand Cut Macaroni, Parmesan "Mousseline"  
and Shaved Périgord Black Winter Truffles  
( 125.00 supplement )*

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### **SNAKE RIVER FARMS "CALOTTE DE BŒUF"**

*Yukon Gold Potato "Rösti," Red Wine Braised Cabbage,  
Cipollini Onions and "Steak Sauce"*

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### **"GOUGÈRE"**

*Andante Dairy "Etude" and Périgord Black Winter Truffle "Fondue"*

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### **ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*