

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
04.24.2024

“OYSTERS AND PEARLS”

Creamed Vidalia Onion-Tapioca Ragoût, Poached Oyster Mushrooms,
Quinoa “Caviar” and Chive Butter

“SALADE VERTE”

Watsonville Artichokes, Brokaw Avocado Mousse, Garden “Cucachons”
and Crushed Caper “Vierge”

GARDEN ASPARAGUS “FALAFEL”

Rancho Gordo Pinquito Bean Hummus, Wilted Wild Ramps, Garden Cover Crops
and Nantes Carrot Glaze

ENGLISH PEA “QUICHE”

Compressed Garden Pea Tips, Cipollini Onion Purée, Pea Blossoms, Puffed Black Rice
and Toasted Onion Oil-Yogurt Dressing

“BREAD AND BUTTER”

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

BRAISED GARDEN KING RICHARD LEEKS

Bantam Hen Egg Terrine, Cured Radishes, Watercress Leaves
and Garden Leek “à la Vinaigrette”

or

“MAC AND CHEESE”

“The Supplant Company” Macaroni, Black Winter Truffle Mousseline,
Crispy Parmesan and Preserved Black Winter Truffle
(155.00 Supplement)

“ROYALE WITH CHEESE”

Grilled Forest Mushroom Burger, Whole Wheat Bun, Betty’s Pickles,
Chickpea Fries, Sweet Pepper Ketchup and “Secret Sauce”

SOY MILK “BRIE”

Soft Tofu Purée, Preserved Meyer Lemon
and Compressed Garden Choy

MINT GLAZED MANDARIN

Vanilla Scented Crème Fraîche and Pomelo “Granité”

BLACK CURRANT “LOLLIPOP”

Juniper Ice Cream and Spiced Crumble

“MILK AND COOKIES”

Dulce de Leche and K+M Chocolate Cream

“MIGNARDISES”

