

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
05.03.2024

“OYSTERS AND PEARLS”

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

“CHIPS AND SALSA”

Brokaw Avocado Mousse, Garden Vegetable “Salsa,” Australian Finger Lime,
Puffed Corn “Chicharron” and Fragrant Basil

GARDEN ASPARAGUS “FALAFEL”

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

BRAISED GARDEN FAVA BEANS

Soft Boiled Jidori Hen Egg, Compressed Fava Tips, Preserved Meyer Lemon
and Parmesan Infused Oil

“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, Nasturtium 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)

MOREL MUSHROOM “GUTLET”

Morel Mushroom “Tapenade,” Kettle Garlic Confit, Broccoli Confetti,
Garden Watercress Salad and Red Wine-Thyme “Gravy”

SWEETHEART FARM WHITE ASPARAGUS “TOFU”

Black Olive Purée, Garden Arugula Bundles
and Rumi Saffron Glaze

MINT GLAZED MANDARIN

Vanilla Scented Crème Fraîche and Mandarin “Granité”

BLACK CURRANT “LOLLIPOP”

Juniper Ice Cream and Spiced Crumble

“MILK AND COOKIES”

Dulce de Leche and K+M Chocolate Cream

“MIGNARDISES”

