

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

04.24.2026

“OYSTERS AND PEARLS”

*Vidalia Onion-Tapioca “Ragoût,” Poached Oyster Mushrooms
and Quinoa “Caviar”*

“SALADE ROUGE”

*Whipped Pink Peppercorn “Crème Fraîche,” Ruby Beet “Confit,” Compressed Granny Smith Apple
and Bergamot “Vinaigrette”*

GARDEN GREEN ASPARAGUS

*Sheep’s Milk Yogurt “Parfait,” Crispy Quail Egg, Toasted Walnut “Sablé”
and Asparagus “Pistou”*

CRISPY GARDEN ARTICHOKE “MEZZE”

*Green Chickpea “Hummus,” Cerignola Olives, Garden Orpin Leaves
and Red Holland Pepper “Romesco”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

“PEAS AND CARROTS”

*English Pea “Malfatti,” Morel Mushroom “Farci” and Sweet Carrot Butter
or*

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Perigord Black Winter Truffles
(160.00 supplement)*

GARDEN MU RADISH “CAKE”

*Wilted Arrowleaf Spinach, Brioche “Melba,” Cured Garden Radishes
and Miso Emulsion*

ANDANTE DAIRY FRESH GOAT CHEESE

Rancho Meladuco Medjool Date “Coulis” and “Oyster Cracker”

EXOTIC FRUIT “TARTELETTE”

Passion Fruit “Diplomat” and Mango-Makrut “Compote”

PRESERVED GARDEN CALAMONDIN

with Calamansi Sorbet

K+M 70% PERUVIAN CHOCOLATE

Dark Chocolate Fudge and Bitter Cocoa “Tuiles”

“MIGNARDISES”