

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES  
05.18.2024

## “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 “Chicharrón” and Fragrant Basil

## RANCHO GORDO PINQUITO BEAN “HUMMUS”

Crispy Piquito Bean “Falafel,” Wilted Wild Ramps, Garden Fava Tips  
and Nantes Carrot Dressing

## BRAISED GARDEN KING RICHARD LEEKS

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

## “BREAD AND BUTTER”

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

## SACRAMENTO DELTA GREEN ASPARAGUS

Satsuma Mandarin “Suprême,” Garden Asparagus “Pistou,” Young Turnips  
and Rumi Saffron “Sabayon”

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”

