

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES  
04.23.2024

## “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”

