

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
10.21.2024

“Oysters and Pearls”

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

Smoked Nantes Carrot “Tartare”

Sweet Green Grapes, Toasted Seed “Tuile”
and Manni Olive Oil

Roasted Cauliflower “Croquette”

Black Garlic “Aioli” and Charred Cauliflower “Gremolata”

Garden Fingerling Potato Salad

Pickled Red Onion, Garden Sorrels
and King Richard Leek “Sabayon”

Bread and Butter

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

Garden Swiss Chard “Empanada”

Rancho Gordo Midnight Black Beans, Cured Garden Radishes,
Wild Purslane and Sweet Potato “Mole”

or

Mac and Cheese

Hand Cut Macaroni, Aged Parmesan Cheese and Preserved Australian Black Winter Truffle “Mousseline”
(160.00 supplement)

Garden Rutabaga “Osso Buco”

Young Turnip “Bone Marrow,” Buttered Wild Oregon Chanterelle Mushrooms
and “Sauce Stroganoff”

“Bleu d’Auvergne”

Marinated Concord Grapes and Compressed Celery Branches

Jacobsen Orchards Fig-Port “Confiture”

Fig Leaf Cream and Oat Crumble

Tahitian Vanilla Bean Ice Cream

Zacapa Rum Infused Raisins and Kendall Farms Yogurt “Mousseline”

K+M Peruvian Chocolate Tart

Bitter Cocoa and Chocolate-Caramel “Ganache”

“Mignardises”

