

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES  
10.30.2024

*“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 Mani 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

*Hand Cut “Tagliatelle”*

Aged “Parmigiano Reggiano” and Shaved White Truffles from Alba  
( 220.00 supplement )



*Garden Rutabaga “Osso Buco”*

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



*Whipped Brillat-Savarin Triple-Crème Brie*

Garden Shallot Compote and “Everything Bagel Breadstick”



*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”*

