

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

20 NOVEMBER 2024

GARDEN BUTTERNUT SQUASH SOUP (P.37)

White Truffles from Alba and Aged Parmesan Crisp

“OYSTERS AND PEARLS” (P.23)

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

HEN EGG CUSTARD (P.16)

with a “Ragoût” of White Truffles from Alba

CURED GARDEN RADISH SALAD

*Satsuma Mandarin “Pâte de Fruit,” Barrel Aged Tamari “Crème Fraîche”
and Spearmint Dressing*

GARDEN BRASSICAS “PÂTÉ EN CROÛTE”

Pickled Garden Cauliflower and Spicy Mustard Condiment

GARDEN CELERY ROOT “FONDANT”

*Soft Boiled Bantam Hen Egg, Black Garlic “Purée,” Toasted Hazelnuts
and Celery Root “Soubise”*

HAND ROLLED CHESTNUT AGNOLOTTI (P.82)

*Fontina Cheese, Garden Root Vegetable “Purée”
and Shaved White Truffle from Alba*

GARDEN GEORGIA CANDY ROASTER PUMPKIN “CROQUETTE”

*Compressed Garden Bitter Lettuces, Cornichon Relish
and “Worcestershire Sauce”*



“CHICKEN NOODLE SOUP”

*Hen of the Woods Mushroom “Dumpling,” Nantes Carrots
and Vadouvan Curry “Bouillon”*

WHIPPED “BRIE DE ME AUX EN FEUILLETÉ” (P.238)

Tellicherry Pepper and Tender Garden Herb Salad

GOLDEN PINEAPPLE “CHOP” (P.282)

*Oven Roasted Pineapples, Fried Pastry Cream
and Kendall Farms “Crème Fraîche”*

“VELOUTÉ” OF BITTERSWEET CHOCOLATE (P.286)

with Cinnamon Stick Ice Cream

“COFFEE AND DONUTS” (P.262)