

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
12.21.2024

“Oysters and Pearls”

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

“Salade Blanche”

Garden Celery Root “Fettuccini,” Compressed Belgian Endive, Chestnut “Coulis,”
Toasted Pine Nuts and White Truffle “Vinaigrette”

Garden Napa Cabbage “Dolma”

Kettle Garlic Infused “Labneh” and Marinated Oxheart Cabbage

Yukon Gold Potato “Croquette”

Compressed Garden Bitter Lettuces, Cauliflower “Coleslaw”
and “Worcestershire Sauce”

Bread and Butter

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

“Swedish Meatball”

Roasted Sunchoke “Meatball,” Dill Infused La Ratte Potato “Purée,” Cranberry “Pâte de Fruit”
and “Sauce Stroganoff”

or

“Carnaroli Risotto Biologico”

Organic Acquerello Rice, Root Vegetable Cream
and Shaved White Truffles from Alba
(220.00 supplement)

“Chicken and Gravy”

Buttermilk Fried Hen of the Woods Mushroom, Garden Turnip “Chow-Chow”
and Forest Mushroom “Gravy”

“Tarte Flambée”

Fresh Ricotta, Smoked Shallot Jam, Garden Arugula Leaves
and 12 Year Aged Balsamic Vinegar

Christmas Pudding

Warm Cognac “Anglaise” and Brown Sugar “Tuile”

Pomegranate “Granité”

Hibiscus Marmalade and Pomegranate Molasses

K+M Chocolate “Pebble”

Hazelnut Crunchy and Caramel “Gelée”

“Mignardises”

SENSE OF URGENCY

