

THE FRENCH LAUNDRY

CELEBRATION OF VEGETABLES AND BLACK TRUFFLES
02.21.2025

ROASTED FOREST MUSHROOM SOUP

Whipped Kendall Farms Crème Fraîche and Black Winter Truffle "Confit"

"OYSTERS AND PEARLS"

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

HEN EGG CUSTARD

Nantes Carrot "Medley" and Périgord Black Winter Truffle Dressing

GARDEN SUGAR SNAP PEA SALAD

*Wild Morel Mushroom "à la Grecque," Cured Garden Radishes
and Périgord Black Winter Truffle "Gastrique"*

BRAISED GARDEN KOREAN MU

"Pommes Purée," Nori Crisp and Périgord Black Winter Truffle "Bouillon"

BLACK WINTER TRUFFLE "TORTELLINI"

French Onion "Bouillon," Aged Gruyère Crisps and Shaved Black Winter Truffle from Périgord

"MUSQUÉE DE PROVENCE" PUMPKIN "À L'ORANGE"

*Wilted Arrowleaf Spinach "Omelette," Satsuma Mandarin "Pâte de Fruit"
and "Sauce Bigarade"*

GARDEN CAULIFLOWER "MEATLOAF"

*"Pommes Dauphine," Pickled Red Pearl Onion, Black Winter Truffle Reduction
and Shaved Black Winter Truffle from Périgord*

"BEGGAR'S PURSE"

Baked Andante Dairy Goat Cheese and Red Garnet Yam "Tapenade"

CALIFORNIA CITRUS "CRÉMEUX"

Whipped Mascarpone and Buddha's Hand "Confiture"

K+M CHOCOLATE "TRUFFLE"

*Chocolate-Caramel Ice Cream, Barley "Anglaise"
and Almond-Cocoa Sponge*

"MIGNARDISES"

SENSE OF URGENCY