

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES

03.03.2026

## “OYSTERS AND PEARLS”

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

## “WALDORF SALAD”

*Wilted Caraflex Cabbage, Compressed Granny Smith Sour Apple,  
Garden Cutting Celery and “Gorgonzola Dressing”*

## HAWAIIAN HEART OF PEACH PALM “TARTELETTE”

*Melted King Richard Leeks, Cured Garden Radishes, Navel Orange “Pâte de Fruit”  
and Miners Lettuce*

## BUTTON MUSHROOM “FARCI”

*Garden Watercress “Coulis,” Forest Mushroom “Duxelles,” Mustard Blossom  
and “Olio Santo”*

## “BREAD AND BUTTER”

*Laminated Brioche and Hilary Haigh’s Animal Farm Butter*

## “SOUR CREAM AND ONION”

*Spring Onion “Beignet,” Caramelized Onion “Marmalade” and “Sauce Soubise”  
or*

## “MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmesan “Mousseline” and Shaved Périgord Black Winter Truffles  
(160.00 supplement)*

## “BROCCOLI AND CHEDDAR”

*Garden Broccoli “Meatloaf,” “Pommes Purée,” Pickled Cauliflowers  
and Smoked Cabot Cheddar Cheese Emulsion*

## WHIPPED “BRILLAT-SAVARIN” TRIPLE CRÈME BRIE CHEESE

*Anjou Pear “Mousseline,” Salt and Pepper “Funnel Cake”  
and Wild Oxalis*

## BLOOD ORANGE “GELÉE”

*Marzipan Sponge and Cardamom Cream*

## APTOS FARM KIWI SORBET

*White Chocolate Dip and Kiwi “Compote”*

## 46% BAHIBE CHOCOLATE TART

*Jacobsen Orchard Kumquat “Marmalade” and Chocolate “Sucreé”*

## “MIGNARDISES”