

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES

03.15.2026

## “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”*



## HOLLAND WHITE ASPARAGUS “TARTELETTE”

*Melted King Richard Leeks, Cured Garden Radishes, Navel Orange “Pâte de Fruit”  
and Miner’s 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*

## “CARNAROLI RISOTTO BIOLOGICO”

*Organic Acquerello Rice, Root Vegetable Cream and Shaved Perigord 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 POPSICLE

*White Chocolate Dip and Kiwi “Compote”*



## 46% BAHIBE CHOCOLATE TART

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



## “MIGNARDISES”