

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES

04.21.2026

## “OYSTERS AND PEARLS”

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

## “SALADE ROUGE”

*Whipped Pink Peppercorn “Crème Fraîche,” Ruby Beet “Confit,” Compressed Granny Smith Apple  
and Bergamot “Vinaigrette”*

## GARDEN GREEN ASPARAGUS

*Sheep’s Milk Yogurt “Parfait,” Crispy Quail Egg, Toasted Walnut “Sablé”  
and Asparagus “Pistou”*

## CRISPY GARDEN ARTICHOKE “MEZZE”

*Green Chickpea “Hummus,” Cerignola Olives, Garden Orpin Leaves  
and Red Holland Pepper “Romesco”*

## “BREAD AND BUTTER”

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

## “PEAS AND CARROTS”

*English Pea “Malfatti,” Morel Mushroom “Farci” and Sweet Carrot Butter  
or*

## “MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Perigord Black Winter Truffles  
(160.00 supplement)*

## GARDEN MU RADISH “CAKE”

*Wilted Arrowleaf Spinach, Brioche “Melba,” Cured Garden Radishes  
and Miso Emulsion*

## ANDANTE DAIRY FRESH GOAT CHEESE

*Rancho Meladuco Medjool Date “Coulis” and “Oyster Cracker”*

## EXOTIC FRUIT “TARTELETTE”

*Passion Fruit “Diplomat” and Mango-Makrut “Compote”*

## CALAMONDIN “GIVRÉ”

*Calamansi Sorbet and Preserved Garden Yuzu*

## K+M 70% PERUVIAN CHOCOLATE

*Dark Chocolate Fudge and Bitter Cocoa “Tuiles”*

## “MIGNARDISES”

SENSE OF URGENCY