

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

04.30.2026

“OYSTERS AND PEARLS”

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

GARDEN SPRING PEA “MEDLEY”

*Fava Bean “Hummus,” Sweet English Pea “Falafel,” Pickled Sugar Snap Peas
and Pea Flower “Tuile”*

SWEETHEART FARMS WHITE ASPARAGUS SALAD

Compressed Frisée Lettuce, Crispy Lotus Root and “Sauce Gribiche”

WILD RAMP “PARATHA”

*Sacramento Delta Green Asparagus, Caramelized Garden Spring Onion,
Cilantro Shoots and Wilted Ramp-Coconut “Curry”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

GARDEN BROCCOLI “TARTELETTE”

Garden Lacinato Kale, Pickled Cauliflower Florets and “Dijonnaise”

or

“MAC AND CHEESE”

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

MOUNT SHASTA PORCINI MUSHROOM “GRATIN”

*Yukon Gold Potato “Gnocchi,” Charred King Richard Leeks, Coachella Valley Yellow Corn
and “Bordelaise Vinaigrette”*

ANDANTE DAIRY FARM FRESH GOAT CHEESE

*Preserved Garden Green Strawberry “Relish,” Toasted Marcona Almond
and Tellicherry Black Pepper “Spätzle”*

ICED MANILA MANGO “CONFIT”

Passion Fruit “Diplomat” with Garden Makrut Lime

GARDEN CALAMONDIN

with Calamansi Sorbet

K+M 70% PERUVIAN CHOCOLATE

Dark Chocolate Fudge and Bitter Cocoa

“MIGNARDISES”

SENSE OF URGENCY