

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

05.05.2026

“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 Fennel Sorbet

with Ricard-Fennel Preserve

K+M White Chocolate-Lemongrass “Mousse”

Bitter Chocolate Brownie and 70% Peruvian Chocolate “Crema”

“Mignardises”