

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES

05.31.2026

## *“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 Périgord 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”

## *Red Rhubarb “Gelée”*

Young Ginger Panna Cotta and Brown Sugar Crisp

## *Garden Fennel Sorbet*

with Ricard-Fennel Preserve

## *K+M White Chocolate-Lemongrass “Mousse”*

Bitter Chocolate Brownie and 70% Peruvian Chocolate “Crema”

## *“Mignardises”*