

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

06.14.2026

“Oysters and Pearls”

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

Compressed Garden Cucumber-Celtuce Salad

Fork Crushed Brokaw Avocado, Escarole Heart, Puffed Forbidden Black Rice
and Garden Sorrel “Vierge”

Brentwood Yellow Corn Medley

Grilled Polenta “Cake,” Corn “Croquette,” Frisée Leaves and Australian Finger Limes

Wild Oregon Morel Mushroom “à la Kiev”

Garden Romano Beans “à la Française,” Little Gem Lettuce and Manchego Cheese Emulsion

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Watsonville Artichoke “Rockefeller”

Wilted Arrowleaf Spinach and Preserved Ramp “Hollandaise”

or

“Carnaroli Risotto Biologico”

Organic Acquerello Rice, Root Vegetable Cream and Shaved Australian Black Winter Truffles
(160.00 supplement)

Garden “Fleurs de Courgettes Farcies”

“Ratatouille,” Garden Green Tomato, Summer Squashes
and Tomato Vine “Consommé”

Andante Dairy “Duet” Cheese

Hawaiian Heart of Peach Palm, English Thyme “Croûton”
and Meyer Lemon Marmalade

K&J Orchards Suncrest Peaches

Centenario Rum Infused “Savarin” and Orange “Chantilly”

Strawberry “Neapolitan”

Cream Cheese Ice Cream and Toasted “Breton”

K+M Peruvian Chocolate “Mousse”

“Sablé Pressé” and Brooks Cherry “Compote”

“Mignardises”

SENSE OF URGENCY