THE FRENCH LAUNDRY

TASTING OF VEGETABLES

11.19.2026

"OYSTERS AND PEARLS"

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

GARDEN CELERY ROOT "MILLE-FEUILLE"

Granny Smith Apple "Remoulade," Cured Garden Radishes and Hilary Haigh's Animal Farm Buttermilk Dressing

GARDEN SUNCHOKE "TARTARE"

Fork Crushed Chestnuts, Sautéed Bitter Chicories and Aged Balsamic "Vinaigrette"

GARDEN KABOCHA SQUASH "PAIN PERDU"

Caramelized Brussels Sprouts, Wildflower Honey Poached Cranberries and Garden Butternut Squash "Velouté"

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

2006 2026

"QUICHE FÔRESTIÈRE"

Garden Scarlet Turnips, Arugula Blossoms and Mount Shasta Matsutake Mushroom "Suprême"

or

HAND CUT "TAGLIOLINI"

Aged "Parmigiano Reggiano" and Shaved White Truffles from Alba

(220.00 supplement)

GARDEN RED GARNET YAM "GALETTE"

Parsnip "Coulis," Pickled Red Pearl Onions, Nasturtium Shoots and Preserved Kombu "Beurre Blanc"

MAD RIVER BLUE CHEESE

Garden Persimmon "Pudding" and Pearson Farms Pecan "Tuile"

TOASTED COCONUT "RUM BABA"

Malibu Coconut Cream and Mango-Lime "Coulis"

YOUNG GINGER ICE CREAM

Hosui Pear "Compote" and Spiced Filo "Tartelette"

K+M 55% CHOCOLATE "MOUSSE"

Almond-Mozart Chocolate Sponge and Black Pepper "Namelaka"

"MIGNARDISES"

RELAIS & CHATEAUX

LES GRANDES TABLES DU MONDE

SENSE OF URGENCY