

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

05.09.2025

“OYSTERS AND PEARLS”

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

SACRAMENTO DELTA GREEN ASPARAGUS “TERRINE”

*Cashew-Citrus “Pudding,” Compressed Frisée, Toasted Garlic “Melba”
and Sour Apple “Vierge”*

“CHIPS AND SALSA”

*Young Nopales “Pico de Gallo,” Whipped Cotija Cheese, Coachella Valley Yellow Corn “Masa”
and Garden Cilantro Shoots*

GARDEN TENDER HERB “TOFU”

“Crackling Spinach,” Toasted Black Sesame Seeds and Arrowleaf Spinach “Coulis”

“BREAD AND BUTTER”

Bitter Cocoa Parker House Roll and Hilary Haigh’s Animal Farm Butter

JACOBSEN ORCHARDS FAVA BEAN “RAVIOLO”

*Bantam Hen Egg Yolk “Jam,” Jacobsen Orchards Fava Tendrils and Sweet Carrot Reduction
or*

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmesan “Mousseline” and Périgord Black Winter Truffle “Confit”
(160.00 supplement)*

“DÉGUSTATION” OF FOREST MUSHROOMS

*Grilled Hen of the Woods, Wild Morel “Farci,” Black Trumpet “Barbajuan”
and “Sauce Vin Jaune”*

ANDANTE DAIRY FRESH GOAT CHEESE “PUDDING”

Crispy “Funnel Cake” and Green Strawberry “Compote”

STRAWBERRY ICE CREAM SWIRL

with Fresh “Mara des Bois” Strawberries

RED RHUBARB “CONSOMMÉ”

Rich Milk “Riz au Lait” and Rhubarb Marmalade

RICH COCOA NIB CUSTARD

Bitter Almond Crunchy and Chocolate Diplomat

“MIGNARDISES”

SENSE OF URGENCY