

THE FRENCH LAUNDRY

HAPPY NEW YEAR 2025

TASTING OF VEGETABLES
12.31.2024

“Hoppin’ John”

Rancho Gordo Black Eyed Pea “Velouté” and Braised Collard Green “Croquette”

“Oysters and Pearls”

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

Hen Egg Custard

with Périgord Truffle Butter

Garden Napa Cabbage “Dolma”

Kettle Garlic Infused “Labneh” and Marinated Oxheart Cabbage

“Salade Blanche”

Garden Celery Root “Fettuccini,” Compressed Belgian Endive, Chestnut “Coulis,”
Toasted Pine Nuts and Shaved White Truffle from Alba

Yukon Gold Potato “Croquette”

Compressed Garden Bitter Lettuces, Cauliflower “Coleslaw”
and “Worcestershire Sauce”

“Swedish Meatball”

Roasted Sunchoke “Meatball,” Black Truffle Infused “Pommes Purée,” Cranberry “Pâte de Fruit,”
“Sauce Stroganoff” and Shaved Black Truffle from Périgord

“Chicken and Gravy”

Buttermilk Fried Hen of the Woods Mushroom, Garden Turnip “Chow-Chow”
and Forest Mushroom “Gravy”



Cypress Grove Midnight Moon Cheese

Toasted Sicilian Pistachio, K&J Orchards Pomegranate Seeds and Sprouted Seed “Tuile”

“The Ball Drop”

Yuzu “Panna Cotta,” California Citrus Medley and Sudachi Ice Cream

“Mignardises”

SENSE OF URGENCY