

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

02.22.2025

“OYSTERS AND PEARLS”

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

GARDEN SUGAR SNAP PEA SALAD

*Sweet Pea “Crème Fraîche,” Wild Morel Mushroom “à la Grecque,”
Cured Garden Radishes and Ponzu Dressing*

“CHOUCROUTE PÂTÉ EN CROÛTE”

Grilled Little Gem Lettuce, Preserved Garden Oxheart Cabbage and Pickled Mustard Seeds

BRAISED GARDEN KOREAN MU

“Pommes Purée,” Nori Crisp and Hon Shimeji Mushroom “Bouillon”

“BREAD AND BUTTER”

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

GARDEN RED GARNET SWEET POTATO GNOCCHI

*Melted Garden Rosato Radicchio, Meyer Lemon Marmalade
and Brown Butter “Sabayon”*

or

“MAC AND CHEESE”

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

ROASTED GARDEN SUNCHOKE “SAMOSA”

*Pink Cutting Celery “Chutney,” Garden Purple Broccolini
and “Swarnadwipa Dal”*

“BEGGAR’S PURSE”

Baked Andante Dairy Goat Cheese and Garden Georgia Candy Roaster Squash “Tapenade”

CARDAMOM ROASTED PINEAPPLE

with Young Coconut “Mousse”

DURHAMS PECAN ICE CREAM

Brown Sugar Crumble and Pecan Praline

K+M “MILLIONAIRE SHORTBREAD”

Rich Cocoa Sponge and Caramel Extract

“MIGNARDISES”

SENSE OF URGENCY