

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
11.24.2024

“Oysters and Pearls”

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

Cured Garden Radish Salad

Satsuma Mandarin “Pâte de Fruit,” Barrel Aged Tamari “Crème Fraîche”
and Spearmint Dressing

Garden Brassicas “Pâté en Croûte”

Pickled Garden Cauliflower and Spicy Mustard Condiment

Garden Celery Root “Fondant”

Soft Boiled Bantam Hen Egg, Black Garlic “Purée,” Toasted Hazelnuts
and Celery Root “Soubise”

Bread and Butter

Bitter Cocoa Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Garden Georgia Candy Roaster Pumpkin “Croquette”

Compressed Garden Bitter Lettuces, Cornichon Relish
and “Worcestershire Sauce”

or

Hand Cut Tagliatelle

Aged “Parmigiano Reggiano” and Shaved White Truffles from Alba
(220.00 supplement)

“Chicken Noodle Soup”

Hen of the Woods Mushroom “Dumpling,” Nantes Carrots
and Vadouvan Curry “Bouillon”

Whipped Brillat-Savarin Triple-Crème Brie

Garden Shallot “Compote” and “Everything Bagel Barquette”

Concord Grape “Mosaic”

Brown Butter “Financier” and “Moscato Sabayon”

Cream Cheese Ice Cream

Passionfruit “Gelée” and Navel Orange “Tuile”

K+M Peruvian Chocolate Tart

Bitter Cocoa and Chocolate-Caramel “Crémeux”

“Mignardises”

