

THE FRENCH LAUNDRY

TASTING OF VEGETABLES
07.03.2024

TOMATO VINE CONSOMMÉ

“OYSTERS AND PEARLS”

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

HEN EGG CUSTARD

with Black Winter Truffle Butter

“DÉGUSTATION DE POMMES DE TERRE”

La Ratte Potato Purée, New Crop Potato Confit, “Pommes Maxim’s”
and Australian Black Winter Truffle Emulsion

CRACKED HOURANI WHEAT “TABBOULEH”

Garden Radishes, Summer Squash, Garden Succulents
and Black Olive Infused Yogurt

RANCHO GORDO PINQUITO BEAN “HUMMUS”

Crispy Piquito Bean “Falafel,” Preserved Wild Ramps, Young Garden Turnips
and Garden Carrot-Cumin Dressing

BLACK TRUFFLE MARSH HEN MILL POLENTA

Coachella Valley Yellow Corn and Shaved Australian Black Winter Truffles

GARDEN SPINACH OMELETTE

Wilted Arrowleaf Spinach, Crispy Cipollini Onion, Garden Spinach Salad
and Vidalia Onion Cream

MOUNT SHASTA PORCINI MUSHROOM “CUTLET”

Porcini Mushroom “Tapenade,” Kettle Garlic Confit, Broccoli “Confetti”
and Red Wine-Thyme “Gravy”

“GOUGÈRE”

Cave Aged “Comté” and Black Winter Truffle “Fondue”

“STRAWBERRIES AND CREAM”

Mascarpone Sherbet, Tellicherry Black Pepper and “Mara des Bois” Glaze

K+M PERUVIAN CHOCOLATE “TORTE”

Piedmont Hazelnut Praline and “Dulce de Leche”

“MIGNARDISES”

