

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 10 APRIL 2016

PRESERVED HORSERADISH “GRANITÉ”

*Brokaw Avocado, Compressed Cucumbers
and Mushroom Dashi*

BÉARNAISE “ROYALE”

*Buttered English Peas, Garden Celtuce, Lamborn Pea Tendrils
and Toasted Brioche*

GARDEN CARROT SALAD

*Sweet Carrot Purée, Marinated Golden Beets, Toasted White Sesame,
Calendula Flowers and Crispy Chickpea “Panisse”*

CHARCOAL GRILLED GARDEN CABBAGE

*Royal Blenheim Apricot “Chutney,” Petite Turnips, Marcona Almonds
and Caramelized Cabbage “Ravigote”*

SOFT BOILED BANTAM HEN EGG

*La Ratte Potato Purée, Holland White Asparagus, Morel Mushrooms
and “Sauce Vin Jaune”*

SACRAMENTO DELTA ASPARAGUS “AGNOLOTTI”

*Wilted Oregon Ramps, Caramelized Onion Petals, Crispy Shallots
and “Sauce Soubise”*

“BLEU D’AUVERGNE”

*Compressed Strawberries, Marinated Sunchokes
and Toasted Oats*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED