THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 2 MAY 2016

CHILLED TOMATO VINE "CONSOMMÉ"
Diane St. Clair Buttermilk Sherbet, Brokaw Avocado Mousse
and Garden Celery Salad

GARDEN TURNIP TOFU
Poached Bing Cherries, Toasted Marcona Almonds, Garden Shiso
and Ginger "Gastrique"

CHANTENAY CARROT SALAD
Sweet Carrot Purée, Toasted White Sesame and Crispy Chickpea "Panisse"

WILD OREGON CÈPES "À L'AMANDINE"
La Ratte Potato Purée, Holland White Asparagus, Morel Mushrooms
and "Sauce Vin Jaune"

SLOW ROASTED GOLDEN BEETS
"Mara des Bois" Strawberries, Shasky Farms Red Walnuts and Aged Balsamic Vinegar

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ENGLISH PEA "AGNOLOTTI"
Garden Snow Peas, Petite Lettuces, Lamborn Pea Tendrils
and Parmesan Cream

ANDANTE DAIRY "TOMME DOLCE"
Toasted Buckwheat "Clafoutis," Stewed Blueberries
and Sicilian Pistachio Butter

"BLEU D'AUVERGNE"
Compressed Sour Apples, Pecan Marmalade
and Toasted Oats

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED