

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 21 FEBRUARY 2016

GREEN ASPARAGUS "VICHYSOISE"
Tarragon "Beignet" and Kendall Farms Crème Fraîche

HIBISCUS POACHED RHUBARB
Garden Celery Branch, Sicilian Pistachios and Celery Root Purée

GARDEN ONION "FLAN"
*Red Pearl Onions, Cherry Belle Radishes, Wild Miners Lettuce
and Caraway Scented Greek Yogurt*

CALIFORNIA GREY MOREL "FRICASSÉE"
*Glazed Chantenay Carrots, "Gnocchi à la Parisienne," Garden Watercress Salad
and "Sauce Bordelaise"*

BUTTER ROASTED AMOROSA POTATOES
*Wilted Swiss Chard, La Ratte Potato Purée, Wild Mustard Blossoms
and Whole Grain Mustard Butter*

RICOTTA "AGNOLOTTI"
Fava Beans, Toasted Pine Nuts and Meyer Lemon Emulsion

"CABOT CLOTHBOUND CHEDDAR"
*Marinated Persian Cucumbers, Brokaw Avocado Mousse,
Dill Pollen Lavash and Garden Herbs*

"TERRINE DE BLEU D'AUVERGNE"
*Sour Apples, Pearson Farm Pecans, Thompson Grapes,
Winter Chicories and Riesling "Gelée"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED