

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 3 MARCH 2016

“PEAS AND CARROTS”

Sweet Carrot Soup, Crushed English Peas and California Lemon “Gelée”

CRISPY SACRAMENTO DELTA ASPARAGUS

Hard Boiled Bantam Hen Egg “Terrine,” Perserved Garden Chilies, Nasturtium Leaves and Spanish Caper Emulsion

GARDEN ONION “FLAN”

Red Pearl Onions, Cherry Belle Radishes, Wild Miners Lettuce and Caraway Scented Greek Yogurt

CALIFORNIA GREY MOREL “FRICASSÉE”

Glazed Garden Turnips, “Gnocchi à la Parisienne,” Watercress Salad and “Sauce Bordelaise”

BUTTER ROASTED AMOROSA POTATOES

Wilted Swiss Chard, La Ratte Potato Purée, Wild Mustard Blossoms, Poached Sultanas and Whole Grain Mustard Butter

GARDEN SPINACH “AGNOLOTTI”

Fava Beans, Sweet Garlic Cream and Crispy Parmesan

“BLEU D’AUVERGNE”

Satsuma “Suprêmes,” Navel Orange Confit, Toasted Hazelnuts and Garden Sorrel

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED