

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 15 MARCH 2016

“PEAS AND CARROTS”

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

GRILLED HOLLAND WHITE ASPARAGUS

*Brokaw Avocado Mousse, Pickled Green Strawberries
and Wild Miners Lettuce*

MASCARPONE ENRICHED JIMMY RED CORN POLENTA

Creamed Morel Mushrooms and “Sauce Bordelaise”

CRISPY SACRAMENTO DELTA ASPARAGUS

*Hard Boiled Bantam Hen Egg “Terrine,” Preserved Garden Chilies, Nasturtium Leaves
and Spanish Caper Mayonnaise*

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

WHIPPED “RICOTTA”

Slow Roasted Garden Beets and Rosemary Blossom Infused Honey

“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