

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 19 MARCH 2016

CHILLED CARROT SOUP

Young Coconut and Medjool Date "Bavarois" with Lime "Gelée"

GRILLED HOLLAND WHITE ASPARAGUS

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

MASCARPONE ENRICHED JIMMY RED CORN POLENTA

Creamed Morel Mushrooms, Fava Beans and "Sauce Bordelaise"

BUTTER ROASTED GREEN ASPARAGUS

Compressed Persian Cucumbers, Garden Spinach, Cerignola Olives and Chickpea Hummus

CREAMED GARDEN KALE "PIEROGI"

Toasted English Walnuts, Aged Parmesan and Brown Butter Emulsion

ENGLISH PEA "AGNOLOTTI"

Garden Romaine, Crispy Shallots and "Sauce Soubise"

"CABOT CLOTHBOUND CHEDDAR"

Preserved Green Tomato "Chow Chow" and Fried Green Tomato "Croutons"

"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