

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 25 MARCH 2016

SATSUMA SUPRÊMES “EN GELÉE”
Cilantro “Granité” and Hawaiian Hearts of Peach Palm

GRILLED HOLLAND WHITE ASPARAGUS
*Brokaw Avocado “Mosaic,” Pickled Pearl Onions
and Wild Miners Lettuce*

“NAVARIN DE PRINTEMPS”
*Toasted Barley, Garden Carrots, English Peas, Tokyo Turnips
and Red Wine-Mushroom “Bouillon”*

BUTTER ROASTED GREEN ASPARAGUS
*Compressed Persian Cucumbers, Garden Spinach, Cerignola Olives
and Chickpea Hummus*

CREAMED GARDEN KALE “DUMPLING”
Toasted English Walnuts, Aged Parmesan and Sweet Garlic Emulsion

MOREL MUSHROOM “AGNOLOTTI”
Fava Beans, Crispy Shallots and “Crème de Champignons”

“BLEU D’AUVERGNE”
*Compressed Strawberries, Marinated Sunchokes
and Toasted Oats*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED