THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 19 APRIL 2016

BÉARNAISE "ROYALE"
Buttered English Peas, Garden Celtuce, Lamborn Pea Tendrils and Toasted Brioche

---

GARDEN TURNIP TOFU
Silverado Trail Strawberries, Toasted Cashews, Nasturtium Leaves and Ginger "Gastrique"

CHANTENAY CARROT SALAD
Sweet Carrot Purée, Marinated Golden Beets, Toasted White Sesame, Calendula Flowers and Crispy Chickpea "Panisse"

SOFT BOILED BANTAM HEN EGG
La Ratte Potato Purée, Holland White Asparagus, Morel Mushrooms and "Sauce Vin Jaune"

TOASTED BARLEY AND CAULIFLOWER "PORRIDGE"
Caramelized Garden Cabbage, Crispy Barley and Sunflower Seeds

---

SACRAMENTO DELTA ASPARAGUS "AGNOLOTTI"
Wilted Oregon Ramps, Caramelized Onion Petals, Crispy Shallots and "Sauce Soubise"

"BLEU D'AUVERGNE"
Compressed Sour Apples, Pecan Marmalade and Toasted Oats

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED