

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 21 APRIL 2016

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## BÉARNAISE “ROYALE”

*Buttered English Peas, Garden Celtuce, Lamborn Pea Tendrils  
and Toasted Brioche*

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## GARDEN TURNIP TOFU

*Silverado Trail Strawberries, Toasted Cashews,  
Nasturtium Leaves and Ginger “Gastrique”*

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## CHANTENAY CARROT SALAD

*Sweet Carrot Purée, Marinated Golden Beets, Toasted White Sesame  
and Crispy Chickpea “Panisse”*

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## SOFT BOILED BANTAM HEN EGG

*La Ratte Potato Purée, Holland White Asparagus, Morel Mushrooms  
and “Sauce Vin Jaune”*

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## TOASTED BARLEY AND CAULIFLOWER “PORRIDGE”

*Caramelized Garden Cabbage, Crispy Barley and Sunflower Seeds*

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## SACRAMENTO DELTA ASPARAGUS “AGNOLOTTI”

*Wilted Oregon Ramps, Caramelized Onion Petals, Crispy Shallots  
and “Sauce Soubise”*

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## “BLEU D’AUVERGNE”

*Compressed Sour Apples, Pecan Marmalade  
and Toasted Oats*

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED