

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 26 APRIL 2016

BÉARNAISE “ROYALE”

*Buttered English Peas, 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
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