

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 13 MAY 2016

CHILLED TOMATO VINE "CONSOMMÉ"

*Diane St. Clair Buttermilk Sherbet, Brokaw Avocado Mousse
and Garden Celery Salad*

SAFFRON BRAISED GARDEN FENNEL

*Tomato Confit, Cerignola Olives, Wild Arugula
and Fennel "Gastrique"*

CHANTENAY CARROT SALAD

Sweet Carrot Purée, Toasted White Sesame and Crispy Chickpea "Panisse"

WILD OREGON CÈPES "À L'AMANDINE"

*Poached Bing Cherries, Holland White Asparagus, Toasted Marcona Almonds
and Brown Butter Emulsion*

SLOW ROASTED GOLDEN BEETS

"Mara des Bois" Strawberries, Shasky Farms Red Walnuts and Aged Balsamic Vinegar

ENGLISH PEA "AGNOLOTTI"

*Garden Snow Peas, Petite Lettuces, Lamborn Pea Tendrils
and Parmesan Cream*

ANDANTE DAIRY "TOMME DOLCE"

*Toasted Pistachio "Madeleine," Marinated Blackberries
and Sicilian Pistachio Purée*

"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