THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 20 MAY 2016

SOY BEAN "PANNA COTTA"
Yuzu "Granité," Garden Daylilies and Young Ginger "Gelée"

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

SLOW ROASTED GARDEN FENNEL
Tomato Confit, Cerignola Olives, Wild Arugula and Fennel "Gastrique"

GARDEN KALE "PIEROGI"
Caramelized Garden Broccoli, Ruby Beet Relish and Whole Grain Mustard Emulsion

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WILD OREGON CÈPES "À L'AMANDINE"
Poached Bing Cherries, Holland White Asparagus and Garden Spinach

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ENGLISH PEA "AGNOLOTTI"
Garden Snow Peas, Petite Lettuces, Lamborn Pea Tendrils
and Parmesan Cream

ANDANTE DAIRY "TOMME DOLCE"
Toasted Pistachio "Madeleine," Garden Blackberries
and Sicilian Pistachio Purée

"BLEU D'AUVERGNE"
Royal Blenheim Apricots, Pecan Marmalade
and Toasted Oats

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED