

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 18 JUNE 2016

BRENTWOOD CORN “GRANITÉ”

*Jacobsen Orchard Peaches, Buttermilk “Panna Cotta”
and Garden Cilantro*

CHARRED ROMANO BEANS

*Moroccan Olives, Aji Dulce Peppers, Preserved Celery
and Crispy Parmesan*

ROASTED GARDEN BEETS

*Compressed Persian Cucumbers, Garden Dill
and Caraway Infused Crème Fraîche*

GARDEN SQUASH “EN PERSILLADE”

Crispy “Papadum,” Opal Basil and Spiced Tomato Conserva

CHARCOAL GRILLED WILD OREGON CÈPES

Poached Bing Cherries, Glazed Pearl Onions, Garden Spinach and Aged Balsamic Vinegar

CHARRED EGGPLANT “AGNOLOTTI”

Rancho Gordo Pole Beans, Crispy Shallots and Garden Bean Blossoms

“BLEU D’AUVERGNE”

*“Mara de Bois” Strawberries, Pecan Marmalade
and Toasted Oats*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED