

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 23 JUNE 2016

BRENTWOOD CORN "GRANITÉ"

*Jacobsen Orchard Peaches, Buttermilk "Panna Cotta"
and Garden Cilantro*

GARDEN ROMANO BEANS

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

SLOW ROASTED RUBY BEETS

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

SUMMER SQUASH "EN PERSILLADE"

Crispy "Papadum," Opal Basil and Spiced Tomato Conserva

CHARCOAL GRILLED WILD OREGON CÈPES

Poached Bing Cherries, Roasted Scallions, Garden Spinach and Aged Balsamic Vinegar

CHARRED EGGPLANT "AGNOLOTTI"

Rancho Gordo Pole Beans, Garden Pea Shoots and Sweet Onion "Soubise"

HAND CUT "TAGLIATELLE"

*with Shaved Australian Black Winter Truffle
(125.00 supplement)*

"BLEU D'AUVERGNE"

*Alpine Strawberries, Pecan Marmalade
and Black Pepper Shortbread*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED