THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 2 OCTOBER 2015

"CONSOMMÉ CÉLESTINE"
Roasted Onion and Black Winter Truffle "Bouillon" with Butternut Squash "Crêpes" and Toasted Hazelnut "Royale"

CITRUS BRAISED FENNEL BULB
Compressed Chicories, Sicilian Pistachios and Navel Orange "Vierge"

"SALADE VERTE"
Compressed Cucumbers, Brokaw Avocado, Garden Nasturtiums, Cucamelon Blossoms and Dill Pollen Lavash

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"FRICASSÉE DE CHAMPIGNONS"
Toasted Barley, Braised Garden Carrots, Cutting Celery and "Consommé Bordelaise"

CARAMELIZED SAVOY CABBAGE DUMPLING
Preserved Garden Cabbage, French Green Lentils and "Beurre de Choucroute"

"DÉGUSTATION DE POMMES DE TERRE"
Poached Bantam Hen Egg, La Ratte Potato Purée, Potato Confit and "Pommes Maxim's" with Garden Radishes and Black Winter Truffle Butter

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JASPER HILL FARM "MOSES SLEEPER"
K&J Orchards Chestnut Custard, Poached Bartlett Pears and Toasted Oats

"BLEU D'AUVERGNE"
Concord Grape Jelly, Sicilian Pistachio "Financier" and Watercress Salad

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ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED