THE FRENCH LAUNDRY

July 6, 1994 July 6, 2016

TASTING OF VEGETABLES

SWEET CARROT AND CANTALOUPE SOUP
Melon "Parisienne" and Garden Mint

GARDEN CUCUMBER SALAD
Hard Boiled Bantam Hen Egg, Bronze Fennel
and Dill Infused Crème Fraîche

CHILLED "RATATOUILLE" OF GARDEN SQUASH
Black Olive Tapenade, Tomato Confit, Burrata
and Crispy Chickpea "Panisse"

CHARCOAL GRILLED LOBSTER MUSHROOMS
Brentwood Corn Salad, Garden Celery and Arrowleaf Spinach

"GREEN BEAN CASSEROLE"
Garden Beans, Cauliflower "Velouté," Crispy Shallots and Australian Black Winter Truffle

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"MINESTRONE"
Charred Eggplant "Agnolotti," Pinquito Beans, Sungold Tomatoes,
Garden Basil and Roasted Tomato Butter

HAND CUT "TAGLIATELLE"
with Shaved Australian Black Winter Truffle
(125.00 supplement)

"BLEU D'AUVERGNE"
Stone Fruit Jam, Toasted Oats, Pearson Farm Pecans
and Whipped Garden Honey

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED