THE FRENCH LAUNDRY

tasting of vegetables | 20 November 2016

GARDEN SUNCHOKE "VELOUTÉ"
Brown Butter Toasted Sunflower Seeds and Sunflower Sprouts

"SALADE VERTE"
Brokaw Avocado "Mosaic," Preserved Green Tomatoes,
Garden Cucumbers and Romaine Lettuce

SALT BAKED GARDEN CELERY ROOT
with Walla Walla Onions "à la Française," Black Winter Truffles
and Celery Root Emulsion

GARDEN BROCCOLI AND BARLEY "PORRIDGE"
Soft Boiled Bantam Hen Egg and Roasted Garden Cabbage

CHESTNUT "AGNOLOTTI"
Crispy Oats and Garden Rosemary Blossoms

HAND CUT "TAGLIATELLE"
with Shaved White Truffles from Alba
(175.00 supplement)

"NAVARIN DE LÉGUMES DE JARDIN"
"Gnocchi à la Parisienne," Chantenay Carrots, Winter Radishes,
Garden Turnips and Red Wine-Mushroom "Bouillon"

"BLEU D' AUVERGNE"
Hadley Orchards Medjool Date "Pudding," Pearson Farm Pecans
and Ruby Beet "Mostarda"

GLAZED SATSUMA "SUPRÊMES"
Soft Tofu Purée, Garden Chervil and Young Fennel "Gastrique"

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED