

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 14 DECEMBER 2016

LA RATTE POTATO "CHIFFON"
Caramelized Onion "Gelée" and Black Winter Truffles

BOSC PEAR "MOSAIC"
Toasted Piedmont Hazelnuts and Garden Spinach

"PEAS AND CARROTS"
Split Pea "Hummus," Chantenay Carrot "Crudité" and Split Pea "Papadum"

SLOW ROASTED GARDEN CELTUCE
Cornbread "Panade," Romaine Lettuce and Celery Root Purée

BROCCOLI "AGNOLOTTI"
Hard Boiled Bantam Hen Egg, Niçoise Olives and Parmesan Cream

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

GARDEN CABBAGE "PIEROGI"
with a Ragout of French Green Lentils and "Beurre de Choucroute"

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

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED