

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 14 SEPTEMBER 2015

SCHMITT FAMILY FARM APPLE “POTAGE”
Toasted Cashews, “Burrata Chiffon” and Garden Mint

MARINATED FAIRY TALE EGGPLANT
*Compressed Garden Cucumbers, Crispy Chickpea “Panisse,” Sunflower Sprouts
and Charred Eggplant “Béchamel”*

“CÔTES DE BLETTES FARCIES”
*Chanterelle Mushrooms “à la Grecque,” Cerignola Olives
and Kettle Garlic Cream*

JACOBSEN ORCHARDS FIG “FRICASSÉE”
*Scarlet Grapes, Garden Fennel, English Walnuts
and Port Wine-Fig “Vierge”*

CHARCOAL GRILLED MATSUTAKE MUSHROOMS
Cracked Barley Porridge, Sunflower Sprouts and Pine Nut “Velouté”

SWEET PEPPER “AGNOLOTTI”
*Rancho Gordo Pole Beans, Preserved Lipstick Peppers, Opal Basil
and Crispy Parmesan*

“CAVE AGED COMTÉ”
*Caramelized Onion “Panade,” Earlygirl Tomato Marmalade
and Garden Onion Blossoms*

“BLEU D’AUVERGNE”
*Brokaw Avocado “Rouelle,” Persian Lime “Gastrique”
and Sicilian Pistachio “Croustillant”*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED