

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 15 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"*

GARDEN CARROTS SLOW ROASTED WITH RYE
Nantes Carrots, Pea Tendrils and Toasted Caraway Butter

DRIED CORN STUFFED LIPSTICK PEPPER
*Acquerello Rice Braised with Saffron "Bouillon," Cerignola Olives
and Garden Basil*

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

SWISS CHARD "AGNOLOTTI"
Braised Chard Ribs, Sweet Onion Cream 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