

THE FRENCH LAUNDRY

tasting of vegetables | 10 October 2015

WARM CHESTNUT "PARFAIT"

*Caramelized Onion "Gelée," Black Winter Truffle Confit
and Sweet Onion "Chiffon"*

COMPRESSED AUTUMN CHICORIES

*Globe Artichokes, Meyer Lemon Confit, Sunflower Sprouts
and Crispy Sunchoke "Croutons"*

BROKAW AVOCADO SALAD

Toasted Pine Nuts, Ruby Grapefruit, "Laitue Rouges" and Citrus "Vierge"

BLACK WINTER TRUFFLE AND POTATO "CHOWDER"

*Celery Root Confit, Roasted Sweet Potatoes, Garden Celery
and Oyster Crackers*

CARAMELIZED SAVOY CABBAGE DUMPLING

*Preserved Garden Cabbage, French Green Lentils
and "Beurre de Choucroute"*

SUGAR PIE PUMPKIN "RAVIOLI"

Crispy Sage, Toasted Pumpkin Seeds, Brown Butter and Pumpkin Cream

JASPER HILL FARMS "MOSES SLEEPER"

*Schmitt Family Farm Apples, Toasted Graham Cracker
and Caramelized Garden Honey*

"BLEU D'AUVERGNE"

*Concord Grape Jelly, Sicilian Pistachio "Financier"
and Watercress Salad*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED