

# THE FRENCH LAUNDRY

tasting of vegetables | 11 October 2015

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## WARM CHESTNUT "PARFAIT"

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

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## BROKAW AVOCADO SALAD

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

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## COMPRESSED AUTUMN CHICORIES

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

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## BLACK WINTER TRUFFLE AND POTATO "CHOWDER"

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

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## CARAMELIZED SAVOY CABBAGE DUMPLING

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

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## SUGAR PIE PUMPKIN "RAVIOLI"

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

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## JASPER HILL FARMS "MOSES SLEEPER"

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

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## "BLEU D'AUVERGNE"

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

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED