

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 23 OCTOBER 2015

WARM CHESTNUT “PARFAIT”

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

CITRUS BRAISED FENNEL BULB

*Brokaw Avocado Mousse, Tender Garden Herbs
and Navel Orange “Vierge”*

SLOW ROASTED GARDEN BEETS

*Medjool Dates, Belgian Endive, Pomegranate “Gelée”
and Pink Peppercorn Infused Yogurt*

MASCARPONE ENRICHED BROCCOLI “AGNOLOTTI”

Broccoli Buds, Garden Onions and Black Winter Truffle “Velouté”

CARAMELIZED SAVOY CABBAGE DUMPLING

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

TOASTED GRAIN AND CAULIFLOWER “PORRIDGE”

Crispy Barley, Brown Butter and Fiore Sardo Cream

HAND CUT “TAGLIATELLE”

*with Shaved White Truffles from Alba
(175.00 supplement)*

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

Ice Cream, Fruit, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED