

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 3 NOVEMBER 2015

COMPRESSED JACOBSEN ORCHARDS PERSIMMONS

Garden Radishes, Persian Lime and Young Coconut Emulsion

WARM CHESTNUT "PARFAIT"

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

GRILLED MATSUTAKE MUSHROOMS

*Slow Roasted Garden Beets, Medjool Dates, English Walnuts
and Compressed Chicories*

SWEET POTATO "AGNOLOTTI"

*Honey Poached Cranberries, Toasted Pecans
and Black Winter Truffle "Velouté"*

"ROUELLE" OF BRAISED GARDEN GREENS

Petite Turnips, Black Trumpet Mushrooms and French Green Lentil "Ragoût"

SLOW ROASTED GARDEN SUNCHOKES

Toasted Grain "Porridge," Crispy Barley and Fiore Sardo Cream

HAND CUT "TAGLIATELLE"

*"Parmigiano Reggiano," Browned Butter
and 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"

*Washington Street Quince Purée, Marcona Almond Shortbread
and "Laitue Rouges"*

ASSORTMENT OF DESSERTS

Ice Cream, Fruit, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED