

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 17 NOVEMBER 2015

SATSUMA MANDARIN “SUPRÊMES”
*Grapefruit “Gelée,” Coconut “Panna Cotta”
and Garden Cilantro*

WINTER RADISH SALAD
*Grilled Celtuce, Romaine Lettuce, Watercress
and Brokaw Avocado Pudding*

SLOW ROASTED GARDEN TURNIPS
*Sunny Side Up Bantam Hen Egg, Preserved Savoy Cabbage, Braised Garden Kale
and Caramelized Cabbage “Bouillon”*

SWEET POTATO “AGNOLOTTI”
*Honey Poached Cranberries, Toasted Pecans
and Sage Infused Brown Butter Cream*

PISTACHIO CRUSTED GARDEN SUNCHOKES
*Hibiscus Poached Bartlett Pear, Nasturtium Leaves
and Sicilian Pistachio Purée*

CARAMELIZED GARDEN SALSIFY
Toasted Grain and Broccoli “Porridge,” Crispy Barley and Sunflower Seeds

RUSSET POTATO GNOCCHI “GRATIN”
*with Shaved White Truffles from Alba
(175.00 supplement)*

“TERRINE DE BLEU D’AUVERGNE”
*Hadley Orchard Medjool Dates, Garden Celery, Toasted Oats
and “Laitues Rouges”*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED