

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 20 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*

GARDEN BEETS “PARFUMÉ AU ROSELLE”
*Jacobsen Orchards Persimmons, Toasted Oats
and “Laitues Rouges”*

CARAMELIZED SAVOY CABBAGE DUMPLING
*Brussels Sprouts, Garden Kale, French Pumpkin
and Roasted Cabbage “Bouillon”*

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

SALT BAKED GARDEN CELERY ROOT
*Creamed Barley, Royal Blenheim Apricots, Sunflower Seeds
and Celery Salad*

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

“TERRINE DE BLEU D’AUVERGNE”
*Hadley Orchard Medjool Dates, Garden Carrot “Génoise,” English Walnuts
and Pea Tendrils*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED