

THE FRENCH LAUNDRY



TASTING OF VEGETABLES | 7 DECEMBER 2015

SWEET CURRY AND CELERY "BOUILLON"

Celery Root "Custard" and Cutting Celery Salad

"SALADE D'ARTICHAUTS"

*Globe Artichokes, Sunchokes and Crosnes with Meyer Lemon Confit,
Castelvetrano Olives and Garden Sorrel*

CHARCOAL GRILLED GARDEN CELTUCE

*Brokaw Avocado, Ruby Grapefruit "Suprêmes," Watercress Salad
and Green Goddess Dressing*

CARAMELIZED BRUSSELS SPROUTS "FRICASSÉE"

*"Ragoût" of Savoy Cabbage, Rutabaga and La Ratte Potato
with Whole Grain Mustard*

GARDEN BROCCOLI "RISOTTO"

with Parmesan Mousseline

BUTTERNUT SQUASH "AGNOLOTTI"

Toasted Pumpkin Seeds, Crispy Sage and Butternut Squash "Velouté"

RUSSET POTATO GNOCCHI "GRATIN"

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

"TERRINE DE BLEU D'AUVERGNE"

*Hadley Orchard Medjool Dates, Toasted English Walnuts
and Bartlett Pear Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED