

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 28 JUNE 2016

K&J ORCHARDS NECTARINE “GAZPACHO”
*Persian Lime “Gelée,” Pickled Red Onions
and Cilantro*

GARDEN CUCUMBER SALAD
*Hard Boiled Bantam Hen Egg, Bronze Fennel
and Dill Infused Crème Fraîche*

CHARCOAL GRILLED LOBSTER MUSHROOMS
Brentwood Corn Salad, Garden Celery and Arrowleaf Spinach

“GREEN BEAN CASSEROLE”
Garden Beans, Crispy Shallots and Australian Black Winter Truffle

GARDEN SQUASH “PORRIDGE”
Ramp Top “Pakora,” Cerignola Olives, Tomato Confit and Fino Verde Basil

CHARRED EGGPLANT “AGNOLOTTI”
Rancho Gordo Pole Beans and Sweet Onion “Soubise”

HAND CUT “TAGLIATELLE”
*with Shaved Australian Black Winter Truffle
(125.00 supplement)*

“PEAS AND CARROTS”
“Bleu d’Auvergne,” Garden Carrot “Génoise” and Pea Tendrils

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED