

THE FRENCH LAUNDRY

tasting of vegetables | 10 July 2016

SUMMER MELON "PARFAIT"
*Compressed Melons, Cantaloupe Mousse
and Port Wine "Granité"*

GOLDEN TOMATO "GAZPACHO"
Brokaw Avocado Mousse and Garden Cilantro

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

GARDEN SQUASH "RATATOUILLE"
*Black Olive Tapenade, Tomato Confit, Burrata
and Crispy Chickpea "Panned"*

CHARCOAL GRILLED LOBSTER MUSHROOMS
Brentwood Corn, Toasted Basmati Rice, Puffed Corn Kernels and Arrowleaf Spinach

ROASTED BEET "RAVIOLI"
*Chanterelle Mushrooms, Glazed Garden Carrots, Celery Branch Salad
and Summer Vegetable "Bouillon"*

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

"LOADED BAKED POTATO"
*Ascutney Mountain "Fondue," Baked Potato "Royale,"
Snipped Chives and Crispy Potato Skins*

"BLEU D'AUVERGNE"
*Stone Fruit Jam, Toasted Oats, Pearson Farm Pecans
and Whipped Garden Honey*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED