

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 11 JULY 2016

SUMMER MELON "PARFAIT"

*Compressed Melons, Cantaloupe Mousse
and Port Wine "Granité"*

GOLDEN BRENTWOOD CORN SOUP

*Brokaw Avocado Mousse, Puffed Corn Kernels
and Garden Cilantro*

GARDEN TOMATO "TARTINE"

*"Pain de Campagne," Burrata, Black Olive Tapenade
and Fino Verde Basil*

GARDEN CUCUMBER SALAD

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

CURRIED AVOCADO SQUASH

*Basmati Rice, Poached Sultanas, Toasted Almonds
and Garden Mint*

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 "Pommes Maxim's"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED