

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 27 JULY 2016

GARDEN CUCUMBER “GAZPACHO”

*Brokaw Avocado Mousse, Finger Lime
and Garden Dill*

GARDEN TOMATO “TARTINE”

*“Pain de Campagne,” Burrata, Black Olive Tapenade
and Bronze Fennel*

“PEAS AND CARROTS”

*Chantenay Carrots, Crispy Chickpea “Panisse,” Garden Pea Tendrils
and Split Pea “Hummus”*

BRENTWOOD CORN “GALETTE”

*Toasted Cornbread, Chanterelle Mushrooms, Wild Purslane
and Brentwood Corn “Pudding”*

BUTTER BRAISED GARDEN POTATOES

*Cipollini Onions, Crispy Shallots, English Thyme Infused Olive Oil
and La Ratte Potato “Vichyssoise”*

GOLD BAR SQUASH “AGNOLOTTI”

*Garden Zucchini, “Parmigiano-Reggiano,” Opal Basil
and Saffron Infused Garden Tomato Butter*

HAND CUT “TAGLIATELLE”

*with Shaved Australian Black Winter Truffle
(125.00 supplement)*

“BLEU D’AUVERGNE”

*Black Mission Fig Jam, Shasky Farms Red Walnuts, Garden Amaranth
and Ruby Beet “Madeleine”*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED