

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 4 AUGUST 2016

GARDEN TOMATOES "EN RAVIGOTE"

*Brokaw Avocado Mousse, Niçoise Olives
and Nasturtium Leaves*

SWEET CORN "PARFAIT"

*Hearts of Palm "Pudding," Brentwood Corn "Chiffon"
and Black Winter Truffle*

CHARCOAL GRILLED GARDEN CARROTS

*Cauliflower "Couscous," Hadley Orchards Medjool Dates, Pea Shoots
and Mint Infused Greek Yogurt*

GARDEN SQUASH AND TOASTED RICE "PORRIDGE"

Squash Blossoms, Parmesan Mousse and Opal Basil

CHARRED EGGPLANT "AGNOLOTTI"

*Cipollini Onions, Crispy Shallots, Sunflower Sprouts
and Sweet Onion Cream*

HAND CUT "TAGLIATELLE"

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

NEW CROP POTATO "PICCATA"

*Wilted Swiss Chard, Preserved Meyer Lemon, La Ratte Potato Purée
and Spanish Caper-Brown Butter Emulsion*

"SALADE VERTE"

*"Bleu d'Auvergne," Compressed Garden Cucumbers,
Dill Pollen Lavash and Petite Lettuces*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED