

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 11 AUGUST 2016

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## RUBY BEET “BAVAROIS”

*K&J Orchards Plums, Chioggia Beets and Garden Amaranth*

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## GARDEN TOMATOES “EN GELÉE”

*“Bleu d’Auvergne,” Tomato “Raisins,” Garden Sorrel  
and “Salade Béarnaise”*

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## GARDEN EGGPLANT “GRATIN”

*Toasted Brioche, Compressed Cucumbers, Kettle Garlic Confit  
and Dill Infused Greek Yogurt*

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## “DÉGUSTATION DE POMMES DE TERRE”

*Butter Braised La Ratte Potatoes, “Pommes Maxim’s”  
and Garden Parsley Emulsion*

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## SWEET ONION “AGNOLOTTI”

*Cipollini Onions, Crispy Shallots, Pea Shoots and Sweet Onion Cream*

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## HAND CUT “TAGLIATELLE”

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

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## BRENTWOOD CORN “RISOTTO”

*Chanterelle Mushrooms, Sunflower Sprouts and Golden Corn “Sabayon”*

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## COMPRESSED SUMMER MELONS

*“Burrata,” Niçoise Olives, Fino Verde Basil  
and Fennel “Gastrique”*

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED