

THE FRENCH LAUNDRY

tasting of vegetables | 18 August 2016

GARDEN CARROT AND TOFU “SHERBET”
with Kaffir Lime Leaf “Gastrique”

GARDEN TOMATO “VIERGE”
Goat Cheese “Panna Cotta,” Tomato “Raisins” and Wild Sorrel

SLOW ROASTED GARDEN BEETS
O’Henry Peaches, Australian Black Winter Truffles and “Laitues Rouges”

“DÉGUSTATION DE POMMES DE TERRE”
*Butter Braised La Ratte Potatoes, Cherriette Radishes, “Pommes Maxim’s”
and Spanish Caper Emulsion*

SWEET ONION “AGNOLOTTI”
Cipollini Onions, Crispy Shallots, Pea Shoots and Sweet Onion Cream

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

BRENTWOOD CORN “RISOTTO”
Chanterelle Mushrooms, Garden Chervil and Golden Corn “Sabayon”

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

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED