

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 8 SEPTEMBER 2016

---

**GOLDEN TOMATO "GAZPACHO"**  
*Whipped Straus Yogurt and "Piment d'Espelette"*

---

**"SALADE VERTE"**  
*Marinated Green Zebra Tomatoes, Castelvetrano Olives, Brokaw Avocado  
and Garden Cucumber Emulsion*

---

**SLOW COOKED GLOBE ARTICHOKEs**  
*Glazed Sunchokes, Garden Sunflower Sprouts  
and Brown Butter-Meyer Lemon "Bouillon"*

---

**SOFT BOILED BANTAM HEN EGG**  
*La Ratte Potato Purée, Chanterelle Mushrooms, "Pommes Maxim's"  
and "Crème de Champignons"*

---

**TOMATO VINE "AGNOLOTTI"**  
*Kettle Garlic Chips, Fino Verde Basil, Roasted Tomato Butter and "Bleu d'Auvergne"*

---

**PRESERVED GARDEN CABBAGE "PIEROGI"**  
*French Green Lentils and "Beurre de Choucroute"*

---

**"BURRATA"**  
*Preserved Garden Peppers, Celery Branch Salad  
and "Pain de Campagne"*

---

**ASSORTMENT OF DESSERTS**  
*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED