

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 10 SEPTEMBER 2016

COMPRESSED SUMMER MELONS

*Little Farm Sunchokes, Garden Cucumbers, Castelvetroano Olives
and Tarragon Leaves*

“CONSOUMÉ HONGROISE”

Caramelized Cabbage, “Spätzle” and Chantenay Carrots

FIRST OF THE SEASON CHANTERELLE MUSHROOMS

Gold Bar Squash, Toasted Marcona Almonds and Yellow Wine “Bouillon”

SLOW ROASTED FAIRY TALE EGGPLANT

*Spiced Tomato Conserva, Crispy Chickpea “Panisse,” Cilantro Leaves
and Charred Eggplant “Béchamel”*

SOFT BOILED BANTAM HEN EGG

La Ratte Potato Purée, “Pommes Maxim’s” and Sweet Onion Cream

TOMATO VINE “AGNOLOTTI”

*Kettle Garlic Chips, Fino Verde Basil, Roasted Tomato Butter
and “Bleu d’Auvergne”*

“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