

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 16 SEPTEMBER 2016

COMPRESSED SUMMER MELONS

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

“CONSOMMÉ HONGROISE”

*Caramelized Cabbage, “Spätzle,” Chantenay Carrots
and Preserved Garden Pepper “Bouillon”*

CARAMELIZED GARDEN SQUASH

Tender Marcona Almonds and Yellow Wine “Vierge”

SLOW ROASTED CAULIFLOWER

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

SOFT BOILED BANTAM HEN EGG

*La Ratte Potato Purée, “Pommes Maxim’s,” Lobster Mushrooms
and “Crème de Champignons”*

MASCARPONE ENRICHED BROCCOLI “AGNOLOTTI”

*Crispy Garden Kale, “Parmigiano-Reggiano”
and Toasted English Walnuts*

“BLEU D’AUVERGNE”

*Sungold Tomatoes, Brokaw Avocado
and Young Fennel “Gastrique”*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED