

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 17 SEPTEMBER 2016

“CONSOMMÉ HONGROISE”

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

“SALADE BLANCHE”

*Parsnips, Champagne Grapes, Frisée Lettuce, Belgian Endive
and Sour Apple “Mostarda”*

GARDEN SQUASH “FRICASSÉE”

*Toasted Quinoa, Hadley Orchards Medjool Dates, Sicilian Pistachios, Opal Basil
and Sweet Curry “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”*

BROCCOLI “AGNOLOTTI”

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

“CAVE AGED COMTÉ”

*Toasted Brioche “Pain Perdu,” Sweet Onion Custard
and Preserved Black Winter Truffle*

“BLEU D’AUVERGNE”

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED