

THE FRENCH LAUNDRY

tasting of vegetables | 21 September 2016

CREAM OF TOMATO SOUP
Kettle Garlic "Ravioli" and Niçoise Olives

"SALADE BLANCHE"
*Schmitt Family Farm Apples, Parsnips, Garden Celery, Frisée Lettuce
and Whole Grain Mustard*

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"
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 "Coulis"*

"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