

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 29 SEPTEMBER 2016

GARDEN TOMATO "VELOUTÉ"
Kettle Garlic "Ravioli" and Niçoise Olives

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

CHARCOAL GRILLED MATSUTAKE MUSHROOMS
with a Ragoût of Toasted Quinoa and Butternut Squash Cream

TENDER GARDEN ONIONS
*Toasted Brioche, "Cave Aged Comté," Thyme Leaves
and Caramelized Onion "Bouillon"*

SOFT BOILED BANTAM HEN EGG
*La Ratte Potato Purée, "Pommes Maxim's," Arrowleaf Spinach
and "Crème d'Artichauts"*

BROCCOLI "AGNOLOTTI"
Crispy Garden Kale, "Parmigiano-Reggiano" and Toasted English Walnuts

SPRING BROOK FARM "ASHBROOK"
*Spice Poached Schmitt Family Farm Pears, Belgian Endive
and Riesling "Gelée"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED