

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 12 NOVEMBER 2016

GARDEN SUNCHOKE "VELOUTÉ"
Brown Butter Toasted Sunflower Seeds and Sunflower Sprouts

WINTER CITRUS SALAD
Shaved Fennel Bulb, Picholine Olives and Wild Sorrel

CARAMELIZED GARDEN SQUASH
*Honey Poached Cranberries, Garden Kale
and Pumpkin Seed "Pesto"*

SLOW ROASTED RUBY BEETS
*Schmitt Family Farm Apples, French Prune Purée
and Garden Lettuces*

CHESTNUT "AGNOLOTTI"
Crispy Oats and Garden Rosemary Blossoms

HAND CUT "TAGLIATELLE"
*with Shaved White Truffles from Alba
(175.00 supplement)*

"POMMES BOULANGÈRES"
*Creamed Black Trumpet Mushrooms, Cipollini Onions,
Nantes Carrots and "Sauce Bordelaise"*

COBB HILL "ASCUTNEY"
*Toasted Rye "Melba," Red Wine Braised Cabbage
and Whole Grain Mustard*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED