

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 19 NOVEMBER 2016

GARDEN SUNCHOKE “VELOUTÉ”
Brown Butter Toasted Sunflower Seeds and Sunflower Sprouts

“SALADE VERTE”
*Brokaw Avocado “Mosaic,” Preserved Green Tomatoes,
Garden Cucumbers and Romaine Lettuce*

SALT BAKED GARDEN CELERY ROOT
*with Walla Walla Onions “à la Française,” Black Winter Truffles
and Celery Root Emulsion*

GARDEN BROCCOLI AND BARLEY “PORRIDGE”
Soft Boiled Bantam Hen Egg and Roasted Garden Cabbage

CHESTNUT “AGNOLOTTI”
Crispy Oats and Garden Rosemary Blossoms

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

“NAVARIN DE LÉGUMES DE JARDIN”
*“Gnocchi à la Parisienne,” Chantenay Carrots, Winter Radishes,
Garden Turnips and Red Wine-Mushroom “Bouillon”*

“BLEU D’ AUVERGNE”
*Hadley Orchards Medjool Date “Pudding,” Pearson Farm Pecans
and Ruby Beet “Mostarda”*

GLAZED SATSUMA “SUPRÊMES”
Soft Tofu Purée, Garden Chervil and Young Fennel “Gastrique”

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED