

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 29 NOVEMBER 2016

CELERY ROOT “VELOUTÉ”

White Alba Truffle “Custard” and Garden Celery Branch

“SALADE VERTE”

*Garden Celtuce, Preserved Green Tomatoes, Romaine Lettuce
and Brokaw Avocado Mousse*

GARDEN BROCCOLI “PORRIDGE”

Toasted Barley, Cipollini Onion Petals and Cauliflower Florets

SPAGHETTI SQUASH “LATKE”

*Sunny Side Up Bantam Hen Egg, Creamed Garden Kale, English Walnuts
and Pumpkin Seed “Gastrique”*

CHESTNUT “AGNOLOTTI”

*Black Trumpet Mushrooms, Brussels Sprout Leaves, Glazed Garden Turnips
and Red Wine-Mushroom “Bouillon”*

HAND CUT “TAGLIATELLE”

*with Shaved White Truffles from Alba
(175.00 supplement)*

“DÉGUSTATION DE POMMES DE TERRE”

*Braised La Ratte Potatoes, Garden Radishes, “Pommes Maxim’s”
and Spanish Caper Cream*

“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