

THE FRENCH LAUNDRY

TASTING OF VEGETABLES

12 NOVEMBER 2017

GARDEN CELERY ROOT SOUP
Brown Butter and White Truffle "Tartine"

SALTED WINTER RADISH SALAD
K&J Orchards Persimmons, Soft Tofu Purée, Garden Mint and Crispy Nori

DAVID LITTLE'S SUNCHOKE AND ARTICHOKE "FRICASSÉE"
Satsuma "Suprêmes," Opal Basil, Preserved Ají Dulce Peppers and Saffron Butter

"RAGOÛT DE RIZ ROUGE DE CAMARGUE"
Red Rice "Beignets," Garden Carrots, Young Turnips and Roasted Vegetable "Bouillon"

"BREAD AND BUTTER"
Geechie Boy Mill Cornbread and Diane St. Clair's Animal Farm Butter

GARDEN KALE "AGNOLOTTI"
English Walnut "Béchamel," Aged Parmesan and Crispy Kale

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

"DÉGUSTATION DE POMMES DE TERRE"
*Braised Garden Potatoes, "Poireaux à la Vinaigrette," La Ratte Potato Purée
and Hard Boiled Bantam Hen Egg "Terrine"*

ANDANTE DAIRY "ACAPPELLA"
*Tarragon Infused Thompson Grape Purée, Pearson Farm Pecans
and Belgian Endive*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies