

# THE FRENCH LAUNDRY

## TASTING OF VEGETABLES

10 AUGUST 2017

---

### GARDEN TURNIP AND COCONUT “TOFU”

*Bartlett Pears, Garden Turnips, Watercress Salad  
and Shiso Leaves*

---

### YELLOW TAXI TOMATO SALAD

*Sun Gold Tomato “Raisins,” Toasted Pine Nuts, Tender Garden Herbs  
and Burrata*

---

### SLOW ROASTED GARDEN EGGPLANT

*Crispy Barley, Harmony Cucumbers, Black Olive Purée, Sunflower Sprouts  
and Charred Eggplant “Béchamel”*

---

### ROMANO BEANS BRAISED WITH EARLY GIRL TOMATOES

*Mascarpone Enriched Geechie Boy Mill Polenta, Aged Parmesan,  
Garden Onions and Wild Arugula*

---

### “BREAD AND BUTTER”

*Geechie Boy Mill Cornbread and Diane St. Clair’s Animal Farm Butter*

---

### SWEET GARDEN PEPPER “AGNOLOTTI”

*Preserved Cornito Peppers, Celery Branch Salad and Rumi Saffron Emulsion*

---

### HAND-CUT “TAGLIATELLE”

*with Shaved Australian Black Winter Truffles  
( 125.00 supplement )*

---

### “DÉGUSTATION DE POMMES DE TERRE”

*David Little’s Dry Farmed Potatoes, Garden Radishes, “Pommes Maxim’s,”  
Buttered Brentwood Corn, Wild Purslane and Garden Dill Butter*

---

### “FOURME D’AMBERT”

*Toasted Piedmont Hazelnuts, Black Mission Figs, Fig Leaf “Gelée”  
and Aged Balsamic Vinegar*

---

### ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*