

THE FRENCH LAUNDRY

tasting of vegetables | 24 January 2016

GARDEN CELERY "VICHYSOISE"

*Celery Root Purée, Celery Leaf Salad
and Black Winter Truffle Confit*

"SALADE VERTE"

*Bantam Hen Egg "Terrine," Compressed Persian Cucumbers, Brokaw Avocado Mousse,
Pea Tendrils and "Salade Béarnaise"*

GARDEN FENNEL SALAD

*Cauliflower-Pistachio "Tapenade," Satsuma Mandarin "Suprêmes,"
Greek Yogurt and Crispy Barley*

CARAMELIZED CABBAGE "PIEROGI"

*Preserved Garden Cabbage, French Green Lentils
and "Beurre de Choucroute"*

"ARTICHAUTS EN BARIGOULE"

*"Fricassée" of Artichokes, Sunchokes and Crosnes
with Castelvetrano Olives, "Fines Herbes" and a "Barigoule Emulsion"*

GARDEN PARSNIP "AGNOLOTTI"

*with Wild Mustard Blossoms, Crispy Parsnips
and Sweet Onion Cream*

HAND CUT "TAGLIATELLE"

*"Parmigiano Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)*

"CABOT CLOTHBOUND CHEDDAR"

*Garden Vegetable "Piccalilli," Dill Pollen Lavash
and Petite Lettuces*

"TERRINE DE BLEU D'AUVERGNE"

*Hadley Orchard Medjool Dates, Toasted English Walnuts
and Bartlett Pear Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED