

THE FRENCH LAUNDRY

tasting of vegetables | 12 December 2015

SPLIT PEA AND GARDEN MINT SOUP

*Toasted Barley "Croquette," Greek Yogurt
and Sweet Curry*

"SALADE D'ARTICHAUTS"

*Globe Artichokes, Sunchokes and Crosnes with Meyer Lemon Confit,
Castelvetrano Olives and Garden Sorrel*

SALT BAKED CELERY ROOT

*Black Winter Truffle Confit, Celery Branch Salad
and Warm Pistachio "Sabayon"*

GARDEN ONION "TEMPURA"

*Sweet Onion "Tagliatelle," Satsuma "Suprêmes,"
Watercress Salad and Malt Vinegar*

BLACK TRUMPET MUSHROOM "RISOTTO"

*Caramelized Cauliflower Florets, Golden Chanterelles, Arrowleaf Spinach
and Parmesan Mousseline*

BUTTERNUT SQUASH "AGNOLOTTI"

Toasted Pumpkin Seeds, Crispy Sage and Butternut Squash "Velouté"

RUSSET POTATO GNOCCHI "GRATIN"

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

"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 295.00 | SERVICE INCLUDED