

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 14 DECEMBER 2015

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## SPLIT PEA AND GARDEN MINT SOUP

*Toasted Barley “Croquette,” Greek Yogurt  
and Sweet Curry*

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## “SALADE D’ARTICHAUTS”

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

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## SALT BAKED CELERY ROOT

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

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## GARDEN ONION “TEMPURA”

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

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## BLACK TRUMPET MUSHROOM “RISOTTO”

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

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## BUTTERNUT SQUASH “AGNOLOTTI”

*Toasted Pumpkin Seeds, Crispy Sage and Butternut Squash “Velouté”*

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## RUSSET POTATO GNOCCHI “GRATIN”

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

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## “TERRINE DE BLEU D’AUVERGNE”

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

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED