

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 5 JANUARY 2016

“FRENCH ONION SOUP”

*Caramelized Onion “Consommé en Gelée,” Toasted Brioche, Aged Comté,
Sweet Onion “Soubise” and Black Winter Truffles*

“SALADE D’ARTICHAUTS”

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

SLOW BAKED GARDEN PARSNIP “EN BRIOCHE”

Winter Citrus “Suprêmes,” Tender Lettuces and Herbs

“PEAS AND CARROTS”

*Split Pea “Falafel,” Chantenay Carrots, Garden Pea Tendrils
and Garden Mint Infused Extra Virgin Olive Oil*

BLACK TRUMPET MUSHROOM “AGNOLOTTI”

*Caramelized Garden Cabbage, Petite Turnips
with Roasted Savoy Cabbage and Brown Butter “Bouillon”*

CARAMELIZED GARDEN CAULIFLOWER AND BARLEY “PORRIDGE”

*Grilled Matsutake Mushrooms, Toasted Pine Nuts
and Crispy Barley*

RUSSET POTATO GNOCCHI “GRATIN”

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

ANDANTE DAIRY “MÉLANGE”

*Black Winter Truffle, Sour Apple Marmalade
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