

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 8 JANUARY 2016

SWEET POTATO “ROYALE”

*Warm Maple Gelée, Pearson Farms Pecans
and Smoked Sweet Potato Mousseline*

“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

SPICE ROASTED GARDEN RUTABAGA

*Caramelized Brussels Sprouts, Preserved Red Cabbage
and Cauliflower Purée*

“DÉGUSTATION DE POMME DE TERRE”

*La Ratte Potato Purée, Crispy Potato Rings, Yukon Gold Potato “Parisienne,”
Garden Watercress Salad and Béarnaise Butter*

BLACK TRUMPET MUSHROOM “AGNOLOTTI”

with “Blanquette de Champignons”

HAND CUT “TAGLIATELLE”

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

“CAVE AGED COMTÉ”

*Crispy Garden Onions, Caramelized Onion Panade
and Scallion Salad*

“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