

# THE FRENCH LAUNDRY

tasting of vegetables | 3 February 2016

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## GARDEN CELERY "VICHYSOISE"

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

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## GARDEN FENNEL SALAD

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

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## CHARCOAL GRILLED GARDEN CABBAGE

*Royal Blenheim Apricot "Chutney," Toasted Marcona Almonds,  
Sherry Vinegar Gastrique and Brown Butter*

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## GARDEN BROCCOLI "RISOTTO"

*Black Trumpet Mushrooms, Arrowleaf Spinach  
and Crispy Parmesan "Tuile"*

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## GARDEN PARSNIP "AGNOLOTTI"

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

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## HAND CUT "TAGLIATELLE"

*with Shaved Black Winter Truffles from Provence  
(125.00 supplement)*

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## "ARTICHAUTS EN BARIGOULE"

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

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## "CABOT CLOTHBOUND CHEDDAR"

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

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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 310.00 | SERVICE INCLUDED