

THE FRENCH LAUNDRY

tasting of vegetables | 5 February 2016

GARDEN CELERY "VICHYSOISE"

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

GARDEN FENNEL SALAD

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

CHARCOAL GRILLED GARDEN CABBAGE

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

GARDEN BROCCOLI "RISOTTO"

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

GARDEN PARSNIP "AGNOLOTTI"

with Wild Mustard Blossoms, Crispy Parsnips and Sweet Onion Cream

HAND CUT "TAGLIATELLE"

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

"ARTICHAUTS EN BARIGOULE"

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

"CABOT CLOTHBOUND CHEDDAR"

*Garden Vegetable "Piccalilli," Dill Pollen Lavash
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