

THE FRENCH LAUNDRY

tasting of vegetables | 6 February 2016

WATSONVILLE ARTICHOKE SOUP
Sunchoke Custard and Black Winter Truffle "Tartine"

GARDEN CELERY SALAD
*Kumquat "Confiture," Celery Root Purée, Glazed Satsuma "Suprêmes"
and Wild Miners Lettuce*

HIBISCUS POACHED RHUBARB
*Roasted Ruby Beets, Piedmont Hazelnut Infused Greek Yogurt,
Garden Sorrel and Toasted Oats*

SOFT POACHED BANTAM HEN EGG
*Stone Ground Anson Mills Polenta, Garden Broccoli
and Parmesan "Sabayon"*

GARDEN SWISS CHARD "AGNOLOTTI"
with Caramelized Garden Onions and Sweet Onion Cream

HAND CUT "TAGLIATELLE"
*with Shaved Black Winter Truffles from Provence
(125.00 supplement)*

GARDEN CARROT "FRICASSÉE"
*Hen of the Woods Mushrooms, French Green Lentil "Ragoût," Arrowleaf Spinach
and "Sauce Bordelaise"*

"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