

# THE FRENCH LAUNDRY

tasting of vegetables | 7 February 2016

---

## WATSONVILLE ARTICHOKE SOUP

*Sunchoke Custard, Brioche Croutons and Black Winter Truffle Confit*

---

## 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 Orchards Medjool Dates, Toasted English Walnuts and Bartlett Pear Purée*

---

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED