

# THE FRENCH LAUNDRY

tasting of vegetables | 10 February 2016

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## WATSONVILLE ARTICHOKE SOUP

*Sunchoke Custard, Toasted Brioche  
and Black Winter Truffle*

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## GARDEN CELERY SALAD

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

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## HIBISCUS POACHED RHUBARB

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

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## SOFT POACHED BANTAM HEN EGG

*Stone Ground Anson Mills Polenta, Garden Broccoli  
and Parmesan "Sabayon"*

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## GARDEN SWISS CHARD "AGNOLOTTI"

*with Caramelized Garden Onions 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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## GARDEN CARROT "FRICASSÉE"

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

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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