

THE FRENCH LAUNDRY

tasting of vegetables | 14 February 2016

WATSONVILLE ARTICHOKE SOUP
*Sunchoke Custard, Toasted Brioche Croutons
and Black Winter Truffle*

“WALDORF SALAD”
*“Bleu D’Auvergne,” Sour Apples, Pearson Farms Pecans, Thompson Grapes,
Winter Chicories and Riesling “Gelée”*

HIBISCUS POACHED RHUBARB
*Garden Celery Branch, Sicilian Pistachios, Wild Miners Lettuce
and Celery Root Purée*

SOFT POACHED BANTAM HEN EGG
*Wild California Morels, Stone Ground Anson Mills Polenta, Garden Broccoli
and Mushroom-Madeira Cream*

BUTTER ROASTED AMOROSA POTATOES
*Wilted Swiss Chard, La Ratte Potato Purée, Wild Mustard Blossoms
and Whole Grain Mustard Butter*

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”
*Marinated Persian Cucumbers, Brokaw Avocado Mousse,
Dill Pollen Lavash and Garden Herbs*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED