

# THE FRENCH LAUNDRY

tasting of vegetables | 16 February 2016

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## WATSONVILLE ARTICHOKE SOUP

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

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## “WALDORF SALAD”

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

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## HIBISCUS POACHED RHUBARB

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

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## SOFT POACHED BANTAM HEN EGG

*Wild California Morels, Stone Ground Anson Mills Polenta, Garden Broccoli  
and Mushroom-Madeira Cream*

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## BUTTER ROASTED AMOROSA POTATOES

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

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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”

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

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED