

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 19 OCTOBER 2016

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**CREAM OF BUTTERNUT SQUASH SOUP**  
*Garden Sage “Custard” and Toasted Pumpkin Seeds*

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**FLOWERING QUINCE SALAD**  
*Toasted English Walnuts, Bitter Lettuces and Maple-Cider Vinaigrette*

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**“CÔTE DE CÉLERI FARCI”**  
*Yountville Persimmons, Black Winter Truffle Purée  
and Celery Branch Salad*

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**PERNOD BRAISED FENNEL BULB**  
*Arrowleaf Spinach “Gratin” and Crispy Shallots*

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**CHESTNUT “AGNOLOTTI”**  
*Garden Turnips, Brussels Sprout Leaves, Toasted Oats  
and Brown Butter Emulsion*

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**LA RATTE POTATO “PIEROGI”**  
*with a Ragoût of French Green Lentils, Yukon Gold Potato Confit  
and “Beurre de Choucroute”*

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**SPRING BROOK FARM “ASHBROOK”**  
*Spice Poached Schmitt Family Farm Pears, Belgian Endive  
and Riesling “Gelée”*

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**ASSORTMENT OF DESSERTS**  
*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED