

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 22 OCTOBER 2016

CREAM OF BUTTERNUT SQUASH SOUP
Garden Sage "Custard" and Toasted Pumpkin Seeds

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

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

FENNEL BULB BRAISED WITH SWEET SPICES
Creamed Arrowleaf Spinach "Gratin" and Crispy Shallots

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

HAND CUT "TAGLIATELLE"
*with Shaved White Truffles from Alba
(175.00 supplement)*

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

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

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED