

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 2 NOVEMBER 2016

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**CREAM OF ARTICHOKE SOUP**

*Sunchoke "Royale" and Australian Black Winter Truffles*

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**WINTER CITRUS SALAD**

*Shaved Fennel Bulb, Picholine Olives and Wild Sorrel*

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**GLAZED GARDEN TURNIPS**

*Compressed Garden Radishes, Watercress Salad and "Crème de Navet"*

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**BLACK TRUMPET MUSHROOM "GRATIN"**

*Matsutake Mushrooms, Glazed Garden Onions and Crispy Shallots*

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**BUTTERNUT SQUASH "AGNOLOTTI"**

*Crispy Garden Kale, Toasted Pumpkin Seeds  
and Butternut Squash "Velouté"*

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**HAND CUT "TAGLIATELLE"**

*with Shaved White Truffles from Alba  
( 175.00 supplement )*

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**RUBY BEETS BRAISED WITH SWEET SPICES**

*La Ratte Potato "Dumpling," Quinoa, Tender Garden Herbs  
and Preserved Cabbage "Bouillon"*

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**COBB HILL "ASCUTNEY"**

*Yountville Persimmons, Pearson Farm Pecans  
and Black Winter Truffle Purée*

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**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED