

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 6 NOVEMBER 2016

CREAM OF ARTICHOKE SOUP

Sunchoke "Royale" and Australian Black Winter Truffles

WINTER CITRUS SALAD

Shaved Fennel Bulb, Picholine Olives and Wild Sorrel

GLAZED GARDEN TURNIPS

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

BLACK TRUMPET MUSHROOM "GRATIN"

Matsutake Mushrooms, Glazed Garden Onions and Crispy Shallots

BUTTERNUT SQUASH "AGNOLOTTI"

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

HAND CUT "TAGLIATELLE"

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

RUBY BEETS BRAISED WITH SWEET SPICES

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

COBB HILL "ASCUTNEY"

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED