

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 8 NOVEMBER 2016

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**GARDEN SUNCHOKE “VELOUTÉ”**  
*Brown Butter Toasted Sunflower Seeds and Sunflower Sprouts*

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**WINTER CITRUS SALAD**  
*Shaved Fennel Bulb, Picholine Olives and Wild Sorrel*

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**CARAMELIZED GARDEN SQUASH**  
*Honey Poached Cranberries, Garden Kale  
and Pumpkin Seed “Pesto”*

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**SLOW ROASTED RUBY BEETS**  
*Schmitt Family Farm Apples, French Prune Purée  
and Garden Lettuces*

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**CHESTNUT “AGNOLOTTI”**  
*Crispy Oats and Garden Rosemary Blossoms*

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

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**“POMMES BOULANGÈRES”**  
*Creamed Black Trumpet Mushrooms, Garden Onions,  
Nantes Carrots and “Sauce Bordelaise”*

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**COBB HILL “ASCUTNEY”**  
*Toasted Rye “Melba,” Red Wine Braised Cabbage  
and Whole Grain Mustard*

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

PRIX FIXE 310.00 | SERVICE INCLUDED