

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 5 DECEMBER 2016

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## CELERY ROOT "VELOUTÉ"

*White Alba Truffle "Custard" and Garden Celery Branch*

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## "SALADE VERTE"

*Garden Celtuce, Preserved Green Tomatoes, Romaine Lettuce  
and Brokaw Avocado Mousse*

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## GARDEN BROCCOLI "PORRIDGE"

*Toasted Barley, Cipollini Onion Petals and Cauliflower Florets*

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## "PEAS AND CARROTS"

*Split Pea "Hummus," Chantenay Carrot "Crudité" and Split Pea "Papadum"*

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## CHESTNUT "AGNOLOTTI"

*Black Trumpet Mushrooms, Brussels Sprout Leaves, Glazed Garden Turnips  
and Red Wine-Mushroom "Bouillon"*

## HAND CUT "TAGLIATELLE"

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

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## "DÉGUSTATION DE POMMES DE TERRE"

*Braised La Ratte Potatoes, Garden Radishes, "Pommes Maxim's"  
and Spanish Caper Cream*

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## "BLEU D' AUVERGNE"

*Hadley Orchards Medjool Date "Pudding," Pearson Farm Pecans  
and Ruby Beet Mostarda*

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED