

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 7 DECEMBER 2016

CELERY ROOT "VELOUTÉ"

White Alba Truffle "Custard" and Garden Celery Branch

"SALADE VERTE"

Garden Celtuce, Romaine Lettuce and Brokaw Avocado Mousse

GARDEN BROCCOLI "PORRIDGE"

Toasted Barley, Cipollini Onion Petals and Cauliflower Florets

"PEAS AND CARROTS"

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

CHESTNUT "AGNOLOTTI"

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

HAND CUT "TAGLIATELLE"

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

"DÉGUSTATION DE POMMES DE TERRE"

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

"BLEU D' AUVERGNE"

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED