

THE FRENCH LAUNDRY

TASTING OF VEGETABLES AND TRUFFLES

17 DECEMBER 2020

“MUSQUÉE DE PROVENCE” PUMPKIN SOUP
Toasted Quinoa and Shaved White Truffles from Alba

“SOY ROYALE”

HEN EGG CUSTARD
with a Ragoût of White Truffles from Alba

GARDEN VEGETABLE “CRUDIT”
Sweet Potato “Hummus” and Black Winter Truffle “Ravigote”

“TOUT L’ARTICHAUT”
*Roasted Sunchoke “Tapenade,” Satsuma Mandarin,
Nasturtium Shoots and Artichoke Essence*

CINDERELLA PUMPKIN “PORRIDGE”
*Caramelized Pumpkin “Galette,” Toasted Pumpkin Seeds, Brown Butter
and Shaved White Truffles from Alba*

HAND ROLLED RICOTTA “AGNOLOTTI”
Cheese Rind “Consommé” and Shaved Périgord Black Winter Truffles

SLOW ROASTED “HEN OF THE WOODS” MUSHROOMS
*La Ratte Potato Purée, Glazed Button Mushrooms, “Pommes Maxim’s”
and Shaved White Truffles from Alba*

“GOUGÈRE”
Andante Dairy “Etude” and Preserved Périgord Black Winter Truffle “Fondue”

K&J ORCHARDS PERSIMMON PUDDING
Pomegranate “Pearls” and Compressed Fuyu Persimmons

“COKE FLOAT”
White Truffle Ice Cream and Coca-Cola “Chiffon”

K+M CHOCOLATE “GANACHE”
Black Truffle “Olio Verde” and Brokaw Avocado