

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 JULY 2009

---

**"OYSTERS AND PEARLS"**

*"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and White Sturgeon Caviar*

---

**HAWAIIAN HEARTS OF PEACH PALM**

*Fava Beans, Granny Smith Apple, Cilantro and Garden Mint*

**MOULARD DUCK "FOIE GRAS AU TORCHON"**

*Marcona Almonds, Royal Blenheim Apricots,  
Celery Branch and Toasted Brioche  
(30.00 supplement)*

---

**SAUTÉED FILLET OF WILD STRIPED BASS**

*Chorizo, Globe Artichokes, Parsley Shoots,  
Crispy Garlic and "Sauce Pimenton"*

**SALAD OF ISLAND CREEK SCALLOP**

*Akita Komachi Rice, English Cucumber,  
Red Radish and Perilla*

---

**SWEET BUTTER-POACHED MAINE LOBSTER TAIL**

*Yukon Gold Potato Confit, Nantes Carrots, Sugar Snap Peas,  
Black Truffle and Crème Fraîche*

---

**"AIGUILLETTE" OF LIBERTY FARMS PEKIN DUCK**

*Sunchokes, Pine Nuts, Arugula and Cherry Sauce*

**"ROUELLE DE TÊTE DE COCHON"**

*Baby Corn, Sweet 100 Tomatoes,  
Romaine Lettuce and "Ranch Dressing"*

---

**SNAKE RIVER FARMS "CALOTTE DE BŒUF GRILLÉE"**

*Hen-of-the-Woods Mushrooms, Lily Bulb, Broccolini and Ginger Sauce*

---

**"VACHERIN FRIBOURGEOIS"**

*Whole-Grain Mustard "Pain Perdu," Cipollini Onions,  
Filet Beans and Frisée*

---

**HONEYDEW MELON SORBET**

*Compressed Watermelon  
and Basil "Nuage"*

---

**"GÂTEAU SAINT NIZIER AU MANJARI"**

*Mango-Chili Relish, Valrhona Chocolate Cocoa Nibs,  
Lime Foam and Coconut Milk Sorbet*

**LEMON VERBENA "MERINGUE"**

*Tellicherry Pepper Panna Cotta, Garden Lemon Verbena Sherbet  
and Chilled Silverado Trail Strawberry Consommé*

---

**MIGNARDISES**

PRIX FIXE 240.00 | SERVICE INCLUDED

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 16 JULY 2009

---

**PURPLE MANGOSTEEN**  
*with Compressed Cucumber and Seaweed*

---

**SALAD OF COMPRESSED MELONS**  
*Niçoise Olives, Charred Scallions, Arugula  
and Blue Cheese Gastrique*

---

**TOYBOX TOMATOES**  
*Romaine Lettuce and Hass Avocado Purée*

---

**“SUCCOTASH”**  
*Bluefoot Mushrooms, Baby Corn,  
“Haricots Verts,” Purslane and Red Pepper Essence*

**“JARDINIÈRE” OF CHANTERELLE MUSHROOMS**  
*Tokyo Turnips, Radish, Pearl Onions  
and Maine Lobster Bouillon*

---

**EGGPLANT CONFIT**  
*Broccolini, Nantes Carrots, Mizuna,  
White Sesame and Tamarind*

---

**HAND-ROLLED “GNOCCHI”**  
*Garlic “Croquant,” French Laundry Garden Squash  
and Basil “Pistou”*

**YUKON GOLD POTATO “AGNOLOTTI”**  
*Ibérico Ham, Sugar Snap Peas,  
Pea Shoots and Shaved Summer Truffles*

---

**“LANGRES”**  
*Alpine Strawberries,  
Sorrel and Beet Essence*

**“OSSAU IRATY”**  
*Royal Blenheim Apricot, Celery Branch,  
Australian Black Truffles and Honey*

---

**WHITE NECTARINE SORBET**  
*Ginger “Gelée,” Puffed Quinoa  
and Summer Berries*

---

**“BALLON DE CHOCOLAT FUMÉ”**  
*Smoked Black Tea, “Glace à la Vanille”  
and Tonka Bean Caramel*

**FRESH RICOTTA AND CHERRY “SFOGLIATELLE”**  
*Candied Orange Zest, Sicilian Pistachio “Génoise”  
and Bing Cherry Sorbet*

---

**MIGNARDISES**

**PRIX FIXE 240.00 | SERVICE INCLUDED**

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380