

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

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