

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 29 JULY 2010

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**"OYSTERS AND PEARLS"**

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

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**SALAD OF HAWAIIAN HEARTS OF PALM**

*French Laundry Garden Cucumber, Breakfast Radish, Navel Orange,  
Hass Avocado and Red Ribbon Sorrel*

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**MOULARD DUCK "FOIE GRAS EN TERRINE"**

*Crab Apple, Celery Relish, English Walnuts  
and Summer Truffle  
(30.00 supplement)*

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**SAUTÉED FILLET OF JAPANESE MEDAI**

*Hen-of-the-Woods Mushrooms, Lily Bulb, Broccolini,  
Sultana Raisins, Padron Peppers and Curry Emulsion*

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**GINGER-CURED KANPACHI**

*Beech Mushrooms, Tokyo Turnips, Almonds,  
Mizuna and Umeboshi*

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**"CAESAR SALAD"**

*Sweet Butter-Poached Maine Lobster Tail, Caramelized Romaine Lettuce,  
Garlic Melba and "Bottarga di Muggine"*

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**BACON-WRAPPED DEVIL'S GULCH RANCH RABBIT**

*Three Bean Salad, Demi-Sec Tomatoes and Sherry Reduction*

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**MARCHO FARMS "CŒUR DE VEAU"**

*Fried Green Tomatoes, Horseradish Mousse,  
Frisée and French Pickle Sauce*

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

*Summer Squash, Marinated Fairytale Eggplant, Piperade,  
Smoked Chickpea Purée and Spanish Caper Jus*

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**"PEACH COBBLER"**

*Andante Dairy "Cavatina," Jacobsen's Farm Peaches, Piedmont Hazelnut Streusel,  
Young Fennel, Watercress and Australian Truffle Coulis*

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**ROYAL BLENHEIM APRICOT SORBET**

*Toasted Barley-Brown Sugar Streusel  
and White Apron Ale "Nuage"*

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**"CRÉMEUX AUX FRUITS DE LA PASSION"**

*French Laundry Garden Strawberries, Pistachio "Pain de Gêne,"  
and White Chocolate Sorbet*

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**"PANE DI RICOTTA ALLA GRIGLIA"**

*Delta Blue Blueberries, Pine Nut Nougatine,  
"Limone Cagliata" and Buttermilk Sherbet*

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**MIGNARDISES**

PRIX FIXE 250.00 | SERVICE INCLUDED

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380

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TASTING OF VEGETABLES | 29 JULY 2010

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**JACOBSEN'S FARM PLUM CONSOMMÉ**  
*Fennel Relish and Almond Milk Sorbet*

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**SALAD OF COMPRESSED WATERMELON**  
*Hass Avocado, "Ficoïde Glaciale" and Pink Peppercorn "Aigre-Doux"*

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**FRENCH LAUNDRY GARDEN ONIONS**  
*Royal Blenheim Apricot, Piedmont Hazelnuts,  
Summer Truffle and Watercress*

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**MARINATED HEN-OF-THE-WOODS MUSHROOMS**  
*Fried Green Tomatoes, Baby Corn,  
Red Ribbon Sorrel and "Ranch Dressing"*

**ABALONE MUSHROOM "TEMPURA"**  
*Dungeness Crab, Koshihikari Rice, Pickled Turnips,  
Mizuna and "Sauce Japonaise"*

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**"DÉGUSTATION DE POMMES DE TERRE"**  
*New Crop Potatoes, Red Radish, Little Gem Lettuce  
and Australian Truffles*

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**SUMMER SQUASH "LASAGNA"**  
*Burrata Cheese, Demi-Sec Tomatoes,  
Zucchini and Basil Emulsion*

**HAND-ROLLED CRANBERRY BEAN "AGNOLOTTI"**  
*French Laundry Ham, Jingle Bell Peppers, "Haricots Verts,"  
Sweet Garlic and Castelmagno Cheese*

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**"ROBIOLA TRE LATTI"**  
*Broccolini, "Panisse," Globe Artichokes, Pine Nuts  
and Spanish Caper Mayonnaise*

**"FOURME D'AMBERT"**  
*Endive, Asian Pears, Toasted Oats,  
Red Ribbon Sorrel and Red Wine Reduction*

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**ARMANDO MANNI OLIVE OIL SORBET**  
*Muscovado Sugar "Génoise," Silverado Trail Blackberries  
and 30-Year Aged Balsamic Vinegar*

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**VALRHONA GUANAJA CHOCOLATE "MARQUIS"**  
*Goat's Milk Mousse, Bing Cherries,  
Thai Long Peppercorns and Cassis Sorbet*

**K&J ORCHARD YELLOW PEACH FLOAT**  
*Young Ginger "Pearls," Vanilla Sablé,  
Persian Lime Sherbet and Lemon Verbena*

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