

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 MARCH 2010

"OYSTERS AND PEARLS"

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

SALAD OF FRENCH LAUNDRY GARDEN CARROTS

English Peas, Red Radish, Mint and Madras Curry Yogurt

MOULARD DUCK "FOIE GRAS EN TERRINE"

*White Honey, Walnuts, Celery Relish and Dijon Mustard
(30.00 supplement)*

COLUMBIA RIVER STURGEON "CONFIT À LA MINUTE"

*Pumpernickel, Yukon Gold Potato, Baby Beets, Cucumber,
Red Ribbon Sorrel and Dill Crème Fraîche*

PIMENTÓN-CURED HAMACHI BELLY

*Jidori Hen Egg, "Pain Frit," Petite Lettuce
and "Dégustation d'Oignons"*

MAINE LOBSTER TAIL "POCHÉE AU BEURRE DOUX"

*Black Truffle, Belgian Endive, Sicilian Pistachios,
Watercress and Jurançon-Apricot Emulsion*

WOLFE RANCH WHITE QUAIL

*Cauliflower, Swiss Chard, Marcona Almonds
and Cherry-Guinness Jus*

"ROUELLE DE TÊTE DE COCHON"

*Sacramento Delta Asparagus, Frisée
and "Thousand Island Dressing"*

SNAKE RIVER FARMS "CALOTTE DE BŒUF GRILLÉE"

*Brown Butter "Pain Perdu," Black Trumpet Mushrooms, Turnips,
Arrowleaf Spinach and "Sauce Bordelaise"*

"COMTÉ"

*"Panisse," Piperade, Arugula
and Chickpea-Lucques Olive Vinaigrette*

STEEL-CUT OAT SHERBET

*Granola, Granny Smith Apple "Nuage"
and Rum Raisin Coulis*

PEANUT BUTTER "BAVAROIS"

*Crunchy Feuilletine, Maralumi Milk Chocolate "Whip"
and Gros Michel Banana Sorbet*

"SAVARIN AU CITRON"

*Citrus "Vierge," Moulin des Pénitents Olive Oil
and Straus Dairy "Crème Glacée"*

MIGNARDISES

PRIX FIXE 250.00 | SERVICE INCLUDED

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TOKYO TURNIP SOUP

*Ruby Red Grapefruit, Hazelnut
and Ginger "Panna Cotta"*

SALAD OF FRENCH LAUNDRY GARDEN BEETS

*Granny Smith Apple, Black Truffle, Manni Olive Oil
and Rhubarb "Vierge"*

"PAVÉ D'AUBERGINE CONFIT"

*Cauliflower, Chick Peas, Sultanas, Harissa,
Pine Nuts, Cilantro and Yogurt*

SACRAMENTO DELTA ASPARAGUS

*Red Radish, Hass Avocado, "Pain de Campagne,"
Petite Lettuces and Black Truffle Coulis*

SOFT-POACHED AMERICANA HEN EGG

*Lobster "Salpicon," Sunchokes, Savoyard Spinach
and "Mousseline Béarnaise"*

HERB-ROASTED HEN-OF-THE-WOODS MUSHROOMS

*Fennel Bulb, San Marzano Tomato Compote, Green Garlic,
Marcona Almonds and Sherry Mignonette*

YUKON GOLD POTATO "MILLE FEUILLE"

*French Laundry Garden Broccolini, "Piperade," Spring Onion,
Niçoise Olives and Crème Fraîche*

ENGLISH PEA "AGNOLOTTI"

*"Confit d'Aile de Volaille," Nantes Carrots, Cipollini Onions,
Parmesan "Nuage" and "Sauce Dijonnaise"*

"BERKSWELL"

*Apricots, Toasted Oats, Celery Branch,
and 100-Year-Aged Balsamic Vinegar*

"ECHO MOUNTAIN BLUE"

*Black Pepper Sablé, Pecan Pie, Belgian Endive,
Watercress and Honey*

CARAMELIZED WHITE CHOCOLATE SORBET

with Candied Kumquat and Goma Meringue

"OPERA CAKE"

*Praline "Namelaka," Milk Granité
and Coffee Ice Cream*

"POIRE POCHÉE À LA VANILLE"

*Walnut Pain de Gênes, "Nocino Gelée"
and Grains of Paradise Sherbet*

MIGNARDISES

PRIX FIXE 250.00 | SERVICE INCLUDED

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