

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 FEBRUARY 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 CELERY BRANCH**

*Baby Beets, Ruby Red Grapefruit and Mâche*

**"FOIE GRAS DE CANARD EN TERRINE"**

*Yogurt Glaze, Navel Orange, Radish  
and Aged Balsamic Vinegar  
(30.00 supplement)*

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**SAUTÉED FILLET OF ATLANTIC BLACK BASS**

*Rue-Scented Cipollini Onions, Green Apple  
and Parsnip Purée*

**PIMENTÓN-CURED KANPACHI BELLY**

*Chorizo, Olive "Croquant," Jingle Bell Peppers,  
Sunchokes, Arugula and Spanish Saffron*

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**MAINE LOBSTER TAIL "POCHÉE AU BEURRE DOUX"**

*Caper "Pain Perdu," Sacramento Delta Asparagus,  
Tomato Compote and Tarragon*

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**WOLFE RANCH WHITE QUAIL**

*"Matignon" of Root Vegetables, Lentils du Puy,  
Black Truffle and Foie Gras-Madeira Emulsion*

**"ROUELLE DE TÊTE DE COCHON"**

*Black Garlic, Paradigm Vineyards Nettles  
and Scrambled Jidori Hen Egg*

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

*Chanterelle Mushroom "Pierogi," Brussels Sprouts,  
Salsify and "Sauce Raifort"*

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**ROBIOLA "PANNA COTTA"**

*Tart Cherry Compote, Piedmont Hazelnuts  
and Fennel Bulb*

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**"PISCO SOUR"**

*Persian Lime Sorbet, Frozen Marshmallow,  
Passion Fruit Pulp and Angostura Bitters*

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**PEANUT BUTTER "BAVAROIS"**

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

**BAKEWELL TART**

*Huckleberries, Marcona Almonds  
and Crème Fraîche 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 | 8 FEBRUARY 2010

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## CRÈME FRAÎCHE “PANNA COTTA”

*Pomelo, Crystalized Ginger  
and Champagne “Nuage”*

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## SALAD OF FRENCH LAUNDRY GARDEN BEETS

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

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## “PAVÉ D’AUBERGINE CUIT SOUS VIDE”

*Cauliflower, Chick Peas, Sultanas, Pine Nuts,  
Cilantro and Madras Curry*

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## JIDORI HEN EGG CRÊPE

*Akita Komachi Rice, Broccolini, Peppers,  
Lily Bulbs, Radish, Yuzu and Kanzuri*

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## SOFT-POACHED AMERICANA HEN EGG

*Lobster “Salpicon,” Sunchokes, Savoyard Spinach  
and “Mousseline Béarnaise”*

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## HERB-ROASTED HEN-OF-THE-WOODS MUSHROOMS

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

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## “PIZZOCCHERI”

*Buckwheat “Pappardelle,” Swiss Chard,  
Potato Confit, Sage and Brown Butter Vinaigrette*

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## VIDALIA ONION GRATIN

*Bacon & Sweetbread Dumplings, Savoy Cabbage,  
Thumbelina Carrots and Dijon Mustard*

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## ANDANTE DAIRY “CAVATINA”

*Royal Blenheim Apricots, Celery Branch,  
Oats and Aged Balsamic Vinegar*

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## “STILTON”

*French Prune, Belgian Endive  
and Sicilian Pistachio*

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## FEIJOA SORBET

*Tahitian Vanilla Cream, Satsuma Mandarin  
and Toasted Pili Nuts*

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## “OPERA CAKE”

*Praline “Namelaka,” Milk Granité  
and Coffee Ice Cream*

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## “POIRE POCHÉE À LA VANILLE”

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

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