

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 MARCH 2008

CAULIFLOWER "PANNA COTTA"
*with Island Creek Oyster Glaze
and California White Sturgeon Caviar*

"JARDINIÈRE DE LÉGUMES DU PRINTEMPS
et son Bouillon de Truffe Noire"

MOULARD DUCK "FOIE GRAS AU TORCHON"
*Marinated Chanterelle Mushrooms, "Haricots Verts,"
Red Pearl Onions, Frisée and Pedro Ximénez Sherry
(30.00 supplement)*

SAUTÉED FILLET OF PACIFIC KAHALA
*Hobbs' Bacon, Turnip "Fondant," Bok Choy
and Passion Fruit Gastrique*

TEMPURA OF JAPANESE SALTWATER EEL
*Akita Komachi Rice, Jacobsen's Farm Radish, Hass Avocado,
Mizuna and Young Ginger Glaze*

"LOBSTER ROLL"
*Maine Lobster "Mitts," Brioche "Pain Perdu," San Marzano Tomato Compote,
Celery Branch and "1000 Island" Emulsion*

"JAMBONNETTE" OF DEVIL'S GULCH RANCH RABBIT
*Sunchokes, Arrowleaf Spinach, Meyer Lemon Marmalade,
Spicy Paprika and Crème Fraîche*

TARTARE OF KUROGE BEEF FROM SHIGA
*Sacramento Delta Green Asparagus, Potato Croûtons, Piquillo Peppers,
Watercress and Soft-Poached Quail Egg
(30.00 supplement)*

ELYSIAN FIELDS FARM "SELLE D'AGNEAU RÔTIE ENTIÈRE"
*English Peas, Sicilian Pistachio Purée, Roasted Hearts of Romaine Lettuce
and Garden Mint-Infused Jus*

GOAT'S LEAP "HYKU"
*Royal Blenheim Apricot Coulis, Fennel Bulb, Arugula
and 100-Year Aged Balsamic Vinegar*

DIANE ST. CLAIRE BUTTERMILK SHERBET
with Field Rhubarb

"TRIO DE PRALINÉ CHOCOLAT"
*Whipped Tupelo Honey Ganache
and Walnut-Mead Ice Cream*

GRANNY SMITH APPLE "BAVAROIS"
*Cinnamon "Sablé," Dijon Mustard Ice Cream
and Crystallized Napa Valley Mustard Blossoms*

"MIGNARDISES"

PRIX FIXE 240.00 | SERVICE INCLUDED

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 21 MARCH 2008

TOKYO TURNIPS

*Green Pine Cones, Perilla Shoots,
Orange Relish and Pine Nut Purée*

SALAD OF ENGLISH CUCUMBER

*Charred Scallions, Hass Avocado, Mizuna
and Andante Dairy Cream Yogurt*

“ASPERGES VERTES EN FEUILLE DE BRIC”

*Castelmagno Cheese, Pearl Onions, Garden Mâche
and Black Truffle Coulis*

HAND-ROLLED POTATO “GNOCCHI”

*English Peas, Spring Garlic-Preserved Lemon
and Madras Curry Emulsion*

ROASTED HEART OF ROMAINE LETTUCE

*Jacobsen’s Farm Red Radishes, Crispy Capers,
Yukon Gold Potato Confit and Bottarga*

“FRICASSÉE” OF BABY ARTICHOKES

*Swiss Chard “Subric”, Thumbelina Carrots
and Mustard-Caraway Vinaigrette*

VALLEY OAK ACORN “FLAN”

*Sunchokes, “Jamón Ibérico,” Fava Beans,
Arugula Leaves and Red Pepper Essence*

CRISPY HEN-OF-THE-WOODS MUSHROOM

*Ginger Glazed Eggplant, Lily Bulb-Broccolini Salad
and “Sauce Japonaise”*

“TIMANOIX”

*Butternut Squash, Toasted Pecans,
Mâche and Blis Maple Syrup*

“LA TUR”

*Celery Branch, Poached Field Rhubarb
and Watercress*

SOUR CHERRY SORBET

with Sesame Nougat

WHITE CHOCOLATE AND LIME “CAPRICE”

*Jacobsen’s Farm Rangpur Lime, Extra-Virgin Olive Oil “Madeleine”
and Valrhona Guanaja Chocolate Sorbet*

“CRÊPE SOUFFLÉE”

*with Guinness Ice Cream
and Gros Michel Bananas*

“MIGNARDISES”

PRIX FIXE 240.00 | SERVICE INCLUDED

THE FRENCH LAUNDRY

L U N C H

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PURÉE OF CANNELLINI BEAN SOUP
WITH JACOBSEN FARM MINT-INFUSED MOUSSE
AND PORK GELÉE "CROUTONS"

"GASPATXO SALAD"
CHOP OF VINE-RIPENED TOMATO, ENGLISH CUCUMBER,
SWEET PEPPERS, RED ONION, BABY CILANTRO,
CUCUMBER SORBET AND SPICY TOMATO WATER

SWEET SUMMER WHITE CORN AGNOLOTTI
WITH FRENCH SUMMER TRUFFLES AND WHITE TRUFFLE OIL

ROASTED HEN-OF-THE-WOODS MUSHROOM SALAD,
CARAMELIZED FENNEL AND FIFTY YEAR OLD SHERRY "MIGNONETTE"

MONTEREY BAY DUNGENESS CRAB SALAD
WITH POACHED HAYDEN MANGO, HAAS AVOCADO AND YUZU-MANGO VINAIGRETTE

FRUITWOOD SMOKED ATLANTIC SALMON
WITH A SOFT BOILED PRAMUK FARM HEN EGG
AND "CRÈME DE CIBOULETTE"

CRISPY ELYSIAN FIELDS FARM LAMB TONGUE SALAD
WITH "CONFIT BYALDI" RED PEPPER GLAZE AND GARLIC CHIPS

"RAVIOLI" OF MOULARD DUCK "FOIE GRAS" WITH "JUS DE TRUFFE"

SAUTÉED MOULARD DUCK "FOIE GRAS"
WITH GRILLED BLACK MISSION FIGS, SCALLION SALAD
AND TELLICHERRY PEPPER "GASTRIQUE"
(\$20.00 SUPPLEMENT)

MEDALLION OF CHATHAM BAY COD
WITH PIQUILLO PEPPERS, JACOBSEN FARMS FAVA BEAN AND FAVA BEAN "COULIS"

SAUTÉED ATLANTIC MONKFISH TAIL "AU POIVRE"
WITH MELTED LEEKS AND CHANTERELLE MUSHROOMS

"BAR AU LIGNE CUIT SUR LA PEAU AUX CRÊTES DU
COQ ET ENDIVE AU MIEL ET VINAIGRE DA BANYULS CUIT EN SOUS VIDE"

MAINE LOBSTER PANCAKE
WITH A PEA SHOOT SALAD AND SWEET CARROT BUTTER

SIRLOIN OF COLUMBIA CREST FARMS YOUNG RABBIT
WRAPPED IN RUSSET POTATO WITH TOMATO "CONFIT HACHÉ"
AND ROSEMARY ROASTED GREY MOREL MUSHROOMS

LIBERTY VALLEY DUCK BREAST
WITH PICKLED BING CHERRIES, "FONDUE" OF WALLA WALLA ONIONS,
COREY FARM GREY SHALLOTS AND SAUTÉED MOULARD DUCK "FOIE GRAS"

"STEAK AND EGGS"
GRILLED "CALLOTTE" OF PRIME KENTUCKY BEEF
WITH "POMMES ROESTI", "ONE EYED SUSAN"
AND SUMMER TRUFFLE SALAD

PAN ROASTED SADDLE OF ELYSIAN FIELDS FARM LAMB
WITH "RISSOLÉ" FINGERLING POTATOES, ARTICHOKE "EN BARIGOULE"
AND NIÇOISE OLIVE "TAPENADE"

"ST. MAURE"

WITH SLOW-BAKED HEIRLOOM BEETS, BEET GREENS
AND RED BEET ESSENCE

"LINCOLNSHIRE POACHER"

WITH HONEY-BAY ROASTED GRANNY SMITH APPLES AND BELGIAN ENDIVE SALAD

"PECORINO CON FOGLIE DI NOCE"

ROASTED SWEET PEPPER "CROSTINI" AND RED MUSTARD GREENS

"MONTBRIAC"

WITH MARINATED MISSION FIGS AND CHERRY-BALSAMIC VINEGAR

"COFFEE AND DOUGHNUTS"

CINNAMON SUGARED DOUGHNUTS WITH CAPPUCCINO SEMIFREDDO

CHOCOLATE "MILLEFEUILLE"

WITH HAZELNUT CREAM AND PRALINE, CARAMEL ICE CREAM
AND A TOUCH OF "FLEUR DE SEL"

PATTERSON APRICOT AND ALMOND TART
WITH LEMON "FROMAGE BLANC" ICE CREAM
AND BASIL-INFUSED EXTRA VIRGIN OLIVE OIL

"SABLÉ AU BEURRE"

WITH "CRÈME CHANTILLY", RED RASPBERRIES
AND JACOBSEN FARM MINT ICE CREAM

CHOCOLATE "RAVIOLI" WITH BANANA MASCARPONE FILLING
AND CHOCOLATE ICE CREAM

MIGNARDISE

PRIX FIXE 105.00

T A S T I N G O F V E G E T A B L E S

"TOMATO SALAD"

FRIED GREEN TOMATO WITH MARINATED CHERRY TOMATOES,
SWEET RED PEPPER SORBET AND BASIL-INFUSED EXTRA VIRGIN OLIVE OIL

CAULIFLOWER "POLONAISE"

WITH A SABAYON OF ROASTED GARLIC

RUSSET POTATO "GNOCCHI"

WITH BABY LEEKS, MOREL MUSHROOMS, PEARL ONIONS
AND "FINES HERBES"

"BRILLAT SAVARIN"

WITH SPICE POACHED MEDJOL DATES AND SWEET CARROT SALAD

HAZELNUT AND CARAMEL TART

WITH ROASTED MISSION FIGS AND PERSIAN LIME SORBET

MIGNARDISE

PRIX FIXE 80.00

A 18% SERVICE CHARGE IS ADDED TO EACH CHECK

6640 WASHINGTON STREET, YOUNTVILLE CA. 94599 707.944.2380

THE FRENCH LAUNDRY

C H E F ' S T A S T I N G M E N U

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CAULIFLOWER "PANNA COTTA"
WITH MALPEQUE OYSTER GLAZE AND OSETRA CAVIAR

MARROW BEAN "AGNOLOTTI"
ENRICHED WITH MASCARPONE CHEESE,
JACOBSEN FARM SUMMER POLE BEANS
AND GARDEN THYME-INFUSED EXTRA VIRGIN OLIVE OIL

OR

POACHED MOULARD DUCK "FOIE GRAS AU TORCHON"
WITH PICKLED BING CHERRIES AND TOASTED "BRIOCHE"
(\$20.00 SUPPLEMENT)

CRISPY SKIN FILET OF ATLANTIC BLACK BASS
WITH WILTED ARROWLEAF SPINACH, SHIITAKE MUSHROOMS
AND BROWN BUTTER VINAIGRETTE

SWEET BUTTER BRAISED MAINE LOBSTER
WITH MISSION FIGS, SCALLION SALAD
AND SPRING ONION "SOUBISE"

"UN PAQUET DE RILLETTES DE LAPIN"
WITH A "RAGOÛT" OF JACOBSEN FARMS GREEN ZUCCHINI AND YELLOW SQUASH

PAN SEARED FILET MIGNON OF NATURE FÉD VEAL
WITH A WHITE CORN POLENTA CAKE, SWEET SUMMER CORN
AND SUMMER TRUFFLES

"EPOISSE"
WITH SLICED GREEN GAGE PLUMS AND CLOVE-INFUSED OIL

MIXED SUMMER MIDDLETON FARMS BERRY SOUP
WITH MASCARPONE SORBET

PRESERVED APRICOT CAKE WITH SPICED APRICOT SAUCE
AND "CRÈME CHANTILLY"

MIGNARDISE

PRIX FIXE 120.00

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