

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 MAY 2012

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Dungeness Crab, Carrot "Crêpe," Hass Avocado,
Mizuna and Kendall Farm Crème Fraîche
(50.00 supplement)*

SALAD OF FRENCH LAUNDRY GARDEN BEETS

*Buckwheat "Sablé," Baby Fennel, Meyer Lemon
and "Green Goddess"*

MOULARD DUCK "FOIE GRAS EN TERRINE"

*Waffle, Oregon Huckleberries, Tokyo Turnips, Sicilian Pistachios,
Watercress and Whipped Maple Syrup
(30.00 supplement)*

STURGEON "EN CROûTE DE POMMES DE TERRE"

Granny Smith Apples, Petite Radish and Sorrel

SWEET BUTTER-POACHED MAINE LOBSTER TAIL

*"Chou-Fleur Grillé," Red Grapes, Green Almonds,
Yogurt "Crisp" and Mint "Aigre-Doux"*

HIBACHI-GRILLED SCOTTISH LANGOUSTINES

*Akita Komachi Rice, Hearts of Palm, Snap Peas,
Cashews, Chili and "Bouillon Japonais"*

DEVIL'S GULCH RANCH RABBIT SIRLOIN

*Hobbs' Bacon, Pickled Green Tomato, Romaine Lettuce,
Ranch "Croutons" and "Sauce de Foie de Lapin"*

WOLFE RANCH "CUISSÉ DE CAILLE"

*Chickpeas, Eggplant, Sultana Raisins,
Cilantro Shoots and Madras Curry*

MARCHO FARM NATURE-FED VEAL

*"Ris de Veau," Hen Egg Emulsion, Sacramento Delta Green Asparagus,
Petite Onions, Frisée and Spanish Caper Jus*

"MONTE ENEBRO"

*Baby Artichoke, Royal Blenheim Apricot, Pine Nuts,
Arugula and Niçoise Olives*

ELDERFLOWER SORBET

*Ruby Red Grapefruit, Moscato "Gelée"
and Lemon Verbena*

"MARJOLAINE"

*Praline Mousse, "Dacquoise"
and Roasted Banana Sherbet*

CREAM CHEESE "BAVAROIS"

*Tupelo Honey "Granité," Silverado Trail Strawberries
and Black Pepper "Gastrique"*

MIGNARDISES

PRIX FIXE 270.00 | SERVICE INCLUDED

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380

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TASTING OF VEGETABLES | 8 MAY 2012

SACRAMENTO DELTA GREEN ASPARAGUS

*Black Sesame, Mountain Mint
and Yuzu “Snow”*

ARTICHOKES “EN BARIGOULE”

*King Trumpet Mushrooms, Petite Onions
and Extra Virgin Olive Oil Powder*

“JARDINIERE DE LEGUMES DE PRINTEMPS”

Red Walnuts and Ramp Top “Pesto”

JIDORI HEN EGG “EN CROÛTE DE POMMES DE TERRE”

“Caponata,” Genova Basil and Parmesan Mousseline

TOASTED QUINOA “PORRIDGE”

*Maine Lobster, Nantes Carrot, Cilantro Shoots
and Caramelized Green Garlic*

GRILLED WHITE ASPARAGUS

*Silverado Trail Strawberries, Piedmont Hazelnut,
Mizuna and Aged Balsamic Vinegar*

ANDANTE DAIRY SHEEP’S MILK “GNUDI”

French Laundry Garden Swiss Chard and “Sauce Soubise”

ENGLISH PEA TORTELLINI “FUMÉ À LA MINUTE”

“Confit de Volaille,” Snap Peas and “Crème de Moutarde”

“GRILLED CHEESE”

*“Comté Reserve,” Périgord Truffle
and French Laundry Garden “Piccalilli”*

“TARTIFLETTE”

*“Reblochon,” Hobbs’ Bacon, Yukon Gold Potato
and “Sauce Gribiche”*

MEYER LEMON SORBET

*Ricotta Pound Cake, Oxalis
and “Meringue Flambée”*

“BARRE AU CHOCOLAT ET CACAHUETE”

Milk Tuile, Brioche Purée and Oregon Huckleberry Sorbet

“COUPE DE NOIX DE COCO”

*Hayden Mango, Compressed Pineapple,
Coconut “Macaroon” and Rum “Nuage”*

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