

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 19 AUGUST 2008

JAPANESE MOUNTAIN YAMS
with White Miso and Perilla

COMPRESSED ENGLISH CUCUMBERS
*Green Grapes, Red Chili, Cilantro Shoots
and Sesame Seed Purée*

FRENCH LAUNDRY GARDEN LETTUCE AND HERB SOUP
Toybox Tomatoes, Olive Oil-Fried Croûtons and Caper Mayonnaise Ice Cream

MARINATED SWEET 100 TOMATOES
*Sugar Snap Peas, Candied Ginger,
Ice Lettuce and Bonito Gelee*

GARLIC-GLAZED EGGPLANT CONFIT
*Garden Carrots, Pumpkin Seeds, Medjool Dates,
Spicy Greens and Madras Curry Emulsion*

"TARTE DE COURGETTE D'ÉTÉ"
*Sweet Peppers, Armando Manni Olive Oil,
"Burrata" and Niçoise Olives*

SWISS CHARD AND FOIE GRAS "SUBRIC"
*Swiss Chard Ribs, Bing Cherries, Toasted Pine Nut Purée
and Cherry Balsamic-Foie Gras Vinaigrette*

"FRICASSÉE" OF HAND-ROLLED RUSSET POTATO "GNOCCHI"
Bluefoot Mushrooms, Golden Corn and Lovage

ROGUE CREAMERY "OREGON BLUE"
*Transparent Apples, Belgian Endive
and Toasted Pecans*

"ROBIOLA DUE LATTI"
*Globe Artichokes, Cipollini Onions,
Red Ribbon Sorrel and Dijon Mustard*

FRENCH LAUNDRY GARDEN BASIL SORBET
Lychee Fruit and Basil Seeds

BITTER AMEDEI CHOCOLATE "PAVÉ"
*Gros Michel Banana "Tempura,"
Peanut Butter Mousse and Chocolate Powder*

HONEYCOMB "SABAYON GLACÉ"
*Spiced "Tuile," Tupelo Honey Ice Cream
and Santa Rosa Plum "Confiture"*

"MIGNARDISES"

PRIX FIXE 240.00 | SERVICE INCLUDED

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 AUGUST 2008

"OYSTERS AND PEARLS"

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

SALAD OF NAPA VALLEY FIGS

*Cipollini Onion Marmalade, Toasted Pine Nuts,
Arugula and "Piment d'Espelette"*

MOULARD DUCK "FOIE GRAS EN TERRINE"

*Fennel Bulb Glaze, Red Alpine Strawberries,
Mâche and Sicilian Pistachios
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE SUZUKI

*Caramelized Savoy Cabbage, Heirloom Beets,
Nasturtium and Ginger "Aigre-Doux"*

"FRICASSÉE" OF JACOBSEN'S FARM ESCARGOTS

*"Aile de Poularde," Globe Artichokes, Garden Radish, Heart of Romaine,
Spanish Capers and Jidori Hen Egg-Garlic Emulsion*

MAINE LOBSTER MITTS "POCHÉES AU BEURRE DOUX"

*La Ratte Potatoes, Baby Corn, Summer Truffle Coulis,
"Fines Herbes" and Lobster Vinaigrette*

WOLFE RANCH WHITE QUAIL

*Sunchokes, Royal Blenheim Apricots, Sunflower Seeds,
Cilantro and Aged Sherry Vinegar*

"ROUELLE DE TÊTE DE COCHON"

*"Haricots Verts," French Laundry Garden Tomatoes,
Frisée and "Ranch Dressing"*

SNAKE RIVER FARMS "CALOTTE DE BŒUF GRILLÉE"

*Morel Mushroom "Pithiviers," Swiss Chard, Nantes Carrots,
Bone Marrow Pudding and "Sauce Bordelaise"*

GOAT'S LEAP "TOKO" MOUSSE

Peach Cobbler and Hazelnuts

JACOBSEN'S FARM YELLOW NECTARINE SORBET

Andante Dairy Yogurt and Puffed Quinoa

"DÉLICE AU CHOCOLAT ET À LA MENTHE"

*with Amedei Chuao Chocolate-Mint "Parfait"
and Mint Syrup*

ARMANDO MANNI OLIVE OIL MADELEINE

with Almond Glaze, Bing Cherries and Marcona Almond-Olive Oil Sorbet

"MIGNARDISES"

PRIX FIXE 240.00 | SERVICE INCLUDED

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380