

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 2 DECEMBER 2009

"OYSTERS AND PEARLS"

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

SALAD OF FUYU PERSIMMONS

*Broccolini, French Laundry Garden Radishes,
Charred Scallion and White Sesame*

"FOIE GRAS DE CANARD EN TERRINE"

*"Cracked" Hazelnuts," Meyer Lemon,
Tokyo Turnips and Frisée
(30.00 supplement)*

GRILLED FILLET OF JAPANESE HAMACHI

*Green Apple, Cipollini Onions,
Watercress and Smoked Maple Syrup*

SAUTÉED FILLET OF PORTUGUESE ROUGET

*Chorizo, Crispy Eggplant, Fennel Bulb,
"Piment d'Espelette" Pudding and Caper Vinaigrette*

"CAESAR SALAD"

*Sweet Butter-Poached Maine Lobster Tail,
Caramelized Romaine Lettuce, Garlic Melba and "Bottarga di Muggine"*

SIRLOIN OF DEVIL'S GULCH RANCH RABBIT

Savoy Spinach, Sunchokes, Apricots and Toasted Pecans

MARCHO FARMS HONEYCOMB TRIPE

*Hobbs' Applewood-Smoked Bacon, Chestnuts,
Savoy Cabbage and Black Truffle*

ELYSIAN FIELDS FARM LAMB SADDLE

*Chanterelle Mushrooms, Swiss Chard,
Baby Red Beets and "Sauce Bordelaise"*

"MONTE ENEBRO"

*"Membrillo," Celery Branch,
Walnuts and Dijon Mustard*

"DARK AND STORMY"

*Maui Gold Pineapple Sorbet, Spiced Gingerbread
and Gros Michel Bananas*

"GÂTEAU SAINT NIZIER AU MANJARI"

*Mango-Chili Relish, Valrhona Cocoa Nibs,
Lime Foam and Coconut Milk Sorbet*

BAKEWELL TART

*Huckleberries, Marcona Almonds
and Crème Fraîche Sherbet*

MIGNARDISES

PRIX FIXE 240.00 | SERVICE INCLUDED

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TASTING OF VEGETABLES | 2 DECEMBER 2009

CARDOON GRATIN

Sunchokes, Niçoise Olives and San Marzano Tomato Compote

“VOL AU VENT DE LÉGUMES D'AUTOMNE”

*Romaine Lettuce, Sugar Snap Peas, Fennel Bulb,
Burgundy Truffle and Port Wine Reduction*

WHITE BEECH MUSHROOMS “À LA GRECQUE”

Celery Branch, Garlic and Meyer Lemon

“DÉGUSTATION DE CHOUX-FLEURS”

*“Chou-fleur Rôti, Cuit et Cru,” Curried Beignet,
Medjool Dates, Cashews and Cilantro*

ROASTED POTATO “ROYALE”

Scallions, Marble Potatoes and Lobster Béarnaise

BUTTERNUT SQUASH CONFIT

*“Pain d'Épice,” Chestnuts, Hosui Pear
and Pomegranate “Gastrique”*

POACHED FLOWERING QUINCE

*French Laundry Ham, Crispy Membrillo, Marcona Almonds,
Arugula and “Piment d'Espelette”*

HAND-ROLLED PARSNIP “AGNOLOTTI”

Brussels Sprouts, Pearl Onions and Black Truffle

“FOURME D'AMBERT”

*Baby Beets, Royal Blenheim Apricots,
Oxalis and Sicilian Pistachio*

“ROBIOLA ROCCHETTA”

*Broccolini, Sweet Peppers, “Panisse” Chips
and 100-Year-Old Balsamic Vinegar*

FEIJOA SORBET

*Tahitian Vanilla “Panna Cotta,”
Satsuma Mandarin and Toasted Pili Nuts*

“OPERA CAKE”

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

“PAIN BRÛLÉ À LA CAROTTE”

*Fuyu Persimmon, English Walnut, Candied Ginger
and Rum Raisin Ice Cream*

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