



THE FRENCH LAUNDRY





# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 1 NOVEMBER 2006

## "OYSTERS AND PEARLS"

*"Sabayon" of Pearl Tapioca with Beau Soleil Oysters  
and White Sturgeon Caviar*

SALAD OF CARAMELIZED BELGIAN ENDIVE  
*Spice-Poached Granny Smith Apples, Cutting Celery Greens  
and Roasted Chestnut "Vinaigrette"*

OR

MOULARD DUCK "FOIE GRAS EN TERRINE"  
*Mrs. Hollingsworth's Banana Bread, Crystallized Gros Michel Banana,  
Sicilian Pistachio "Parè" and Young Parsley  
(\$30.00 Supplement)*

OR

"CARNAROLI RISOTTO BIOLOGICO"  
*with Castelmagno Cheese and Shaved White Truffles from Alba  
(\$60.00 Supplement)*

SAUTÉED FILLET OF LINE-CAUGHT ATLANTIC STRIPED BASS  
*Globe Artichokes "Grenobloise" and Preserved Meyer Lemon "Aigre-Doux"*

OR

GRILLED "PAVÉ" OF SPANISH MACKEREL  
*"Ragoût" of Jacobsen's Farm Black-Eyed Peas, Serrano Ham,  
Melted Collard Greens and Pimentón Pepper Emulsion*

MAINE LOBSTER TAIL "CUITE SOUS VIDE"  
*Yukon Gold Potatoes "en Deux Façons" Périgord Truffle "Coulis"  
and "Mousseline au Champagne"*

"AIGUILLETTE" OF LIBERTY FARM DUCK BREAST  
*Hen-of-the-Woods Mushrooms, Scallion "Bâtons,"  
Ginger-Glazed Thumbelina Carrots and "Sauce Japonaise"*

OR

SLOW-BRAISED DEVIL'S GULCH RANCH "ÉPAULE DE LAPIN"  
*Savoy Cabbage "Fondue," Black Trumpet Mushrooms,  
and "Sauce à la Moutarde en Grains"*

SNAKE RIVER FARM "CALOTTE DE BŒUF GRILLÉE"  
*Red Beet "Confite," Vidalia Onion and English Thyme "Croquante,"  
Broccolini "Fleurette" and "Sauce Raifort"*

## "AÇORILHAS"

*Griddled French Toast, Oregon Huckleberry "Compote" and Garden Mâche*

## BARTLETT PEAR SORBET

*Wildflower Honey Cake and Whipped Tupelo Honey*

"CALICE DE CHOCOLAT À LA NOISETTE"  
*White Chocolate "Granité," Toasted Hazelnut "Sablé"  
and Praline "Semifreddo"*

## "MIGNARDISES"

PRIX FIXE 210.00 | SERVICE INCLUDED

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380



## Oysters and Pearls

“Sabayon” of Pearl Tapioca with Beau Soleil Oysters and White Sturgeon Caviar



## Salad of Carmelized Belgian Endive

Spice-Poached Granny Smith Apples, Cutting Celery Greens and Roasted Chestnut "Vinaigrette"





**“Carnaroli Risotto Biologico”**

With Castelmagno Cheese and Shaved White Truffles from Alba (these truffles are \$2200/lb!)





## Sautéed Fillet of Line-Caught Atlantic Striped Bass

Globe Artichokes “Grenobloise” and Preserved Meyer Lemon “Aigre-Doux”



## Grilled "Pavé" of Spanish Mackerel

"Ragoût" of Jacobsen's Farm Black-Eyed Peas, Serrano Ham, Melted Collard Greens and Pimentón Pepper Emulsion





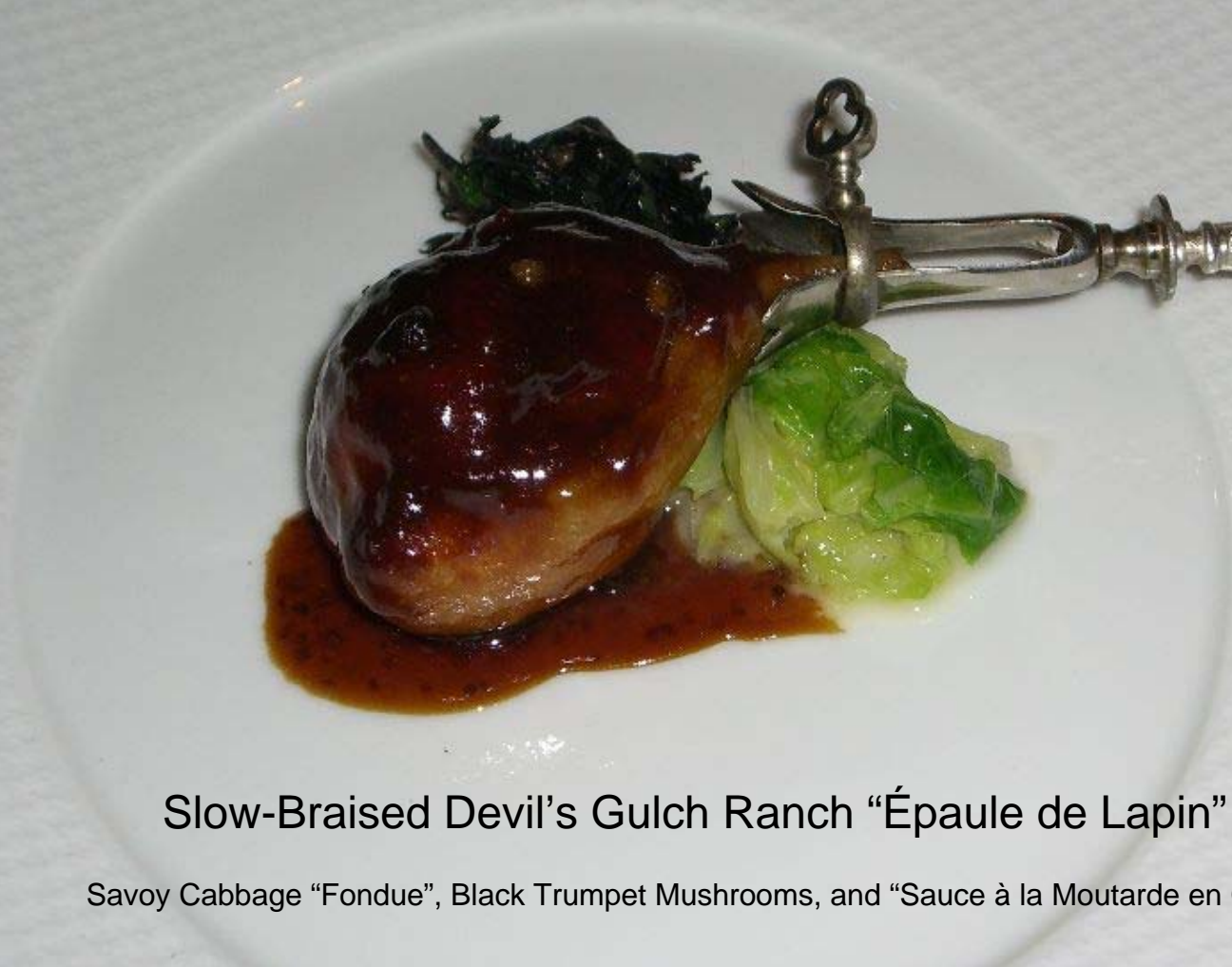
## Maine Lobster Tail “Cuite Sous Vide”

Yukon Gold Potatoes “en Deux Façons” Périgord Truffle “Coulis” and “Mousseline au Champagne”



## “Aiguillette” of Liberty Farm Duck Breast

Hen-of-the Woods Mushrooms, Scallion “Bâtons”, Ginger-Glazed Thumbelina Carrots and “Sauce Japonaise”



## Slow-Braised Devil's Gulch Ranch "Épaule de Lapin"

Savoy Cabbage "Fondue", Black Trumpet Mushrooms, and "Sauce à la Moutarde en Grains"



Snake River Farm “Calotte de Bœuf Grillée”

Red Beet “Confite”, Vidalia Onion and English Thyme “Croquante”, Broccolini “Fleurette” and “Sauce Raifort”



## “Açorilhas”

Griddled French Toast, Oregon Huckleberry “Compote” and Garden Mâche





## Bartlett Pear Sorbet

Wildflower Honey Cake and Whipped Tupelo Honey



**“Calice de Chocolat À La Noisette”**

White Chocolate “Granité”, Toasted Hazelnut “Sablé” and Praline “Semifreddo”





Crème Brûlée



Les Mignardises

97523

DATE	READY
NOV 1 06	S M T <b>W</b> T F S
22	

480.  
 Food  
 65.  
 WINE  
 42.24  
 TAX  
 Thank you

TOTAL 587.24

97523

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 YOUNTVILLE, CALIFORNIA (707) 944-2300



