

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 14 OCTOBER 2011

---

**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*"Pommes Darphin," Scallion Salad  
and White Truffle Scrambled Jidori Hen Egg  
(50.00 supplement)*

**SALAD OF ROASTED HAWAIIAN HEARTS OF PALM**

*Pole Beans, Parsley Oil and Burgundy Truffles*

**MOULARD DUCK "FOIE GRAS EN TERRINE"**

*Oregon Huckleberries, Tokyo Turnips, Anise Hyssop  
and Graham Cracker "Sablé"  
(30.00 supplement)*

**SAUTÉED FILLET OF RED SNAPPER**

*Cauliflower, Navel Orange, Pomegranate,  
Pine Nuts and Curry-Scented Black Tea*

**GRATIN OF HAWAIIAN BLUE PRAWN**

*Geoduck Clam, Fennel Bulb, Cipollini Onion,  
Watercress and Preserved Meyer Lemon*

**"CAESAR SALAD"**

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

**DEVIL'S GULCH RANCH RABBIT SIRLOIN**

*Hobbs' Bacon, Cèpe Mushroom Marmalade, Nantes Carrots,  
Brussels Sprouts and Red Wine Vinegar Jus*

**FOUR STORY HILL FARM "CUISSÉ DE POUSSIN"**

*Matsutake Mushrooms, Asian Pear, Red Walnuts  
Mizuna and Juniper Sauce*

**ELYSIAN FIELDS FARM LAMB RIB-EYE**

*"Demi-Sec" Tomatoes, Globe Artichokes,  
Fairytale Eggplant and Arugula*

**"LITTLE BIG APPLE"**

*French Laundry Garden Butternut Squash, Belgian Endive,  
Pecans, Red Ribbon Sorrel and Whipped Maple Syrup*

**VERJUS SORBET**

*Candied Cashews, Grape Relish  
and Mountain Mint*

**CARAMELIZED WHITE CHOCOLATE "NAMELAKA"**

*Piedmont Hazelnuts, Toasted Oats  
and Black Mission Fig Sorbet*

**"POMMES ANNA"**

*Funnel Cake, "Pruneaux d'Agen," Rum "Anglaise"  
and Salted Caramel Ice Cream*

**MIGNARDISES**

**PRIX FIXE 270.00 | SERVICE INCLUDED**

# THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 14 OCTOBER 2011

---

## CASHEW "TOFU"

*Navel Orange Relish and Ginger "Nuage"*

---

## "JARDINIÈRE DE LÉGUMES D'AUTOMNE"

*with Australian Black Truffle Coulis*

---

## FRENCH LAUNDRY GARDEN SQUASH

*Jacobsen's Farm Apples, Brussels Sprouts  
and Madras Curry Pudding*

---

## SALAD OF BLACK MISSION FIGS

*Fennel Bulb, Piedmont Hazelnuts, Arugula  
and 100-Year Aged Balsamic Vinegar*

---

## MATSUTAKE MUSHROOM CONSOMMÉ

*Santa Barbara Sea Urchin, Pearl Onions, Tapioca,  
Tokyo Turnips and Mizuna*

---

## "DÉGUSTATION DE POMMES DE TERRE"

*Fingerling Potatoes, Red Radish, Petite Lettuces  
and Australian Black Truffle*

---

## CHESTNUT "AGNOLOTTI"

*Celery Branch, Pomegranate  
and Fontina d'Aosta "Mousseline"*

---

## VIDALIA ONION "RISOTTO"

*Hobbs' Bacon, Nantes Carrots, Shallots,  
Scallion Salad and Port Wine Reduction*

---

## "ST. NECTAIRE"

*Truffle "Pain Perdu," Tardivo Radicchio,  
"Pruneaux d'Agen" and Black Walnuts*

---

## "WELSCH RAREBIT"

*Cabot "Clothbound Cheddar," Cauliflower Florets,  
Mustard Frills and Bitter Ale Béchamel*

---

## MOUNTAIN HUCKLEBERRY SORBET

*Cornmeal "Genoise," Yogurt "Parfait"  
and Crispy Lemon Curd*

---

## DARK CHOCOLATE "MARQUIS"

*Malt "Anglaise," Raisin Purée, Cocoa "Financier"  
and Muscovado Sugar Ice Cream*

---

## "PECAN PIE"

*Verjus-Poached Honey Pears, Maple-Brown Butter "Gastrique"  
and Grains of Paradise Ice Cream*

---

## MIGNARDISES

PRIX FIXE 270.00 | SERVICE INCLUDED