

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 DECEMBER 2009

"OYSTERS AND PEARLS"

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

SPICED WINTER SQUASH SOUP

*Chestnuts, Arkansas Black Apple,
Watercress and Maple*

MOULARD DUCK "FOIE GRAS EN TERRINE"

*Flowering Quince, Honey-Poached Cranberries,
Celery Branch and Black Truffle
(30.00 supplement)*

SHALLOT-CRUSTED ATLANTIC STRIPED BASS

Salsify, Spinach, "Soubise" and Red Wine Reduction

NANTUCKET BAY SCALLOPS "POÊLÉES"

*Cauliflower, Satsuma Mandarin, Pine Nuts,
Arugula and Niçoise Olive "Paint"*

SWEET BUTTER-POACHED MAINE LOBSTER

*Forest Mushroom "Pain Perdu," Sunchokes,
Brussels Sprouts and Pomegranate "Aigre-Doux"*

WOLFE RANCH WHITE QUAIL

*Chorizo, Cardoons, Sweet Peppers, Panisse,
Spanish Capers and "Pimentón"*

"ÉPAULE DE LAPIN FARCIE AU CERVELAS"

Baby Fennel, Michigan Sour Cherry, Pistachio and "Sauce Périgourdine"

ELYSIAN FIELDS FARM LAMB SADDLE

*"Pommes Purée," Nantes Carrots, Snap Peas
and Béarnaise Reduction*

"SCHARFE MAXX"

*Hobbs' Bacon, Roasted Romaine Lettuce
and Tomato Compote*

"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 | 23 DECEMBER 2009

CARDOON GRATIN

*San Marzano Tomato Compote, Sunchokes
and Niçoise Olives*

“VOL AU VENT DE LÉGUMES D'AUTOMNE”

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

BLUEFOOT MUSHROOMS “À LA GRECQUE”

Celery Branch, Garlic Confit 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”

*Belgian Endive, French Prune
and Sicilian Pistachios*

“LA TUR”

*Broccolini, Sweet Peppers, “Panned,”
100-Year-Aged Balsamic Vinegar and Manni “Per Me” Olive Oil*

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 Walnuts, Candied Ginger
and Rum Raisin Ice Cream*

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