

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 27 NOVEMBER 2011

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Dungeness Crab, Salsify and Garden Blossoms
(50.00 supplement)*

VELOUTÉ OF ROASTED SUNCHOKES

*Royal Blenheim Apricot, French Laundry Garden Kale
and Marcona Almonds*

MOULARD DUCK "FOIE GRAS AU TORCHON"

*Pickled Huckleberries, Candied Orange Zest,
Belgian Endive and Chocolate Brioche
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST RED SNAPPER

*Hawaiian Hearts of Palm, Sultana Raisins, Young Ginger,
Cilantro and "Sauce Japonaise"*

NANTUCKET BAY SCALLOPS

*Long of Naples Squash, Oyster Lettuce, Black Truffle
and Pomegranate Reduction*

SWEET BUTTER-POACHED MAINE LOBSTER TAIL

*Bone Marrow, Roasted Romaine Lettuce, "Pommes Maxim's"
and Bordelaise Vinaigrette*

SALMON CREEK FARM PORK BELLY

*"Pain de Campagne," Red Wine-Braised Cabbage,
K&J Orchard Chestnut and Turnip "Mustarda"*

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"

*Nantes Carrots, Cippolini Onions, Tardivo Radicchio
and Black Walnut Purée*

BROKEN ARROW RANCH VENISON

*Garnet Yams, Candy Cap Mushrooms, Pecans, Arugula
and Bourbon-Maple Jus*

"NOCTURNES"

*Medjool Dates, Sicilian Pistachios
and Burgundy Truffle "Blini"*

PUMPKIN SORBET

*Granola, Honey-Glazed Cranberries
and White Truffle*

CARAMELIZED WHITE CHOCOLATE "NAMELAKA"

*Piedmont Hazelnuts, Toasted Oats
and Sour Cherry Sorbet*

"POMMES ANNA"

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

MIGNARDISES

PRIX FIXE 270.00 | SERVICE INCLUDED

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TASTING OF VEGETABLES | 27 NOVEMBER 2011

PINE NUT “TOFU”

Navel Orange Relish and Ginger “Nuage”

“JARDINIÈRE DE LÉGUMES D’AUTOMNE”

“Ravigote Aux Fines Herbes”

FRENCH LAUNDRY GARDEN SQUASH

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

SALAD OF ROASTED SALSIFY

*Poached Quail Egg, Piedmont Hazelnuts,
Mizuna and Burgundy Truffles*

MATSUTAKE MUSHROOM CONSOMMÉ

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

“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 Walnut*

“WELSH RAREBIT”

*Cabot “Clothbound Cheddar,” Cauliflower Florets,
Frisée and Bitter Ale Béchamel*

BUTTERMILK SHERBET

Oregon Huckleberries and Marcona Almond “Waffle”

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*

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