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# THE FRENCH LAUNDRY

DINNER

NOVEMBER 20, 2002

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PURÉE OF SWEET PARSNIP SOUP  
WITH A "CHARLOTTE" OF GOLDEN RAISIN "MARMELADE"  
AND TOASTED PEANUT "TAPENADE"

ARTICHOKE SALAD,  
PICKLED GREEN TOMATOES, BABY LEEKS AND PICKLED SWEET CARROTS

"RIBBONS" OF BIG ISLAND HEARTS OF PALM  
CILANTRO PURÉE, MEDJOOOL DATE VINAIGRETTE,  
COCONUT AND CILANTRO SALAD

FALL CHESTNUT "AGNOLOTTI",  
"FONTINA D'AOSTA", CELERY ROOT CREAM AND PÉRIGORD TRUFFLES

"RISO CARNAROLI BIOLOGICO CON TARTUFO BIANCO D'ALBA"  
( \$75.00 SUPPLEMENT )

"CARPACCIO" OF FRUITWOOD SMOKED ATLANTIC SALMON  
WITH A "BRUNOISE" OF TOKYO TURNIP, RED RADISH,  
GRANNY SMITH APPLE AND HORSERADISH-INFUSED BROTH

ROASTED MONTEREY BAY DUNGENESS CRAB SALAD  
WITH SPICE POACHED SUGAR PIE PUMPKIN  
AND APPLEWOOD SMOKED BACON VINAIGRETTE

"UN PAQUET DE PIED DE COCHON FARCI AUX RIS DE VEAU  
SERVI AVEC LENTILLES DU PUY ET SAUCE VINAIGRE ROUGE"

"SURF AND TURF"  
SAUTÉED MOULARD DUCK "FOIE GRAS"  
WITH "GOUJONETTES" OF TOMALES BAY ABALONE  
AND LEMON-INFUSED SAUCE  
( \$20.00 SUPPLEMENT )

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HERB CRUSTED MEDALLION OF CHATHAM BAY COD  
WITH A "CASSOULET" OF POLE BEANS AND GARDEN THYME

SAUTÉED FILET OF SPOTTED SKATEWING  
WITH GLOBE ARTICHOKE, OVEN ROASTED ROMA TOMATOES,  
NIÇOISE OLIVES AND "BARIGOULE" SAUCE

CRISPY SKIN WALL-EYED PIKE  
WITH "TROMPETTE ROYALE" MUSHROOMS, CELERY BRANCH  
AND RED WINE EMULSION

OVEN ROASTED SOUTH FLORIDA COBIA  
WRAPPED IN APPLEWOOD SMOKED BACON  
WITH BUTTERNUT SQUASH, BRUSSELS SPROUTS  
AND BUTTERNUT SQUASH "COULIS"  
(SERVES TWO )

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SAUTÉED SIRLOIN OF CLOVERDALE FARMS YOUNG RABBIT,  
WITH CARAMELIZED BELGIAN ENDIVE, "BRUNOISE" OF SUNCHOKE  
AND SIERRA BEAUTY APPLE "PURÉE"

WALLA WALLA SHALLOT CRUSTED "RIS DE VEAU"  
WITH "RISSOLÉ" OF YAMS, GLAZED PEARL ONIONS,  
APPLEWOOD SMOKED BACON AND SHERRY VINEGAR SAUCE

"STEW" OF NEW ZEALAND FALLOW VENISON TENDERLOIN,  
CHANTERELLE MUSHROOMS, SAVOY CABBAGE AND GREEN PECANS

WHOLE ROASTED WOOD PIGEON  
WITH PARSNIP PURÉE, CRANBERRY RELISH AND "FOIE GRAS" EMULSION

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"TICKELMORE"  
WITH ROASTED BEET SALAD AND CRISPY WALLA WALLA SHALLOTS

"VACHERIN MONT D'OR"  
WITH FRENCH PRUNE "BREAD PUDDING" AND CINNAMON-PRUNE "GASTRIQUE"

"TORTA DEL CESAR",  
ROASTED SWEET PEPPER "CROSTINI"  
AND BASIL-INFUSED EXTRA VIRGIN OLIVE OIL

"ERBORINATO"  
WITH RED WINE POACHED GRANNY SMITH APPLE AND PARSLEY SHOOT SALAD

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"COFFÉE AND DOUGHNUTS"  
CINNAMON-SUGARED DOUGHNUTS WITH CAPPUCCINO SEMIFREDDO

PERSIAN LIME PUDDING  
WITH HAYDEN MANGO SORBET AND MANGO "BRUNOISE"

SWEET POLENTA CAKE,  
GRANNY SMITH APPLE "PARISIÈNNE", BROWN SUGAR ICE CREAM  
AND SAUCE "CONFITURE DE LAIT"

"GANACHE AU CHOCOLAT EN FEUILLE DE PHYLLO",  
TAHITIAN VANILLA BEAN ICE CREAM AND TOASTED HAZELNUT SAUCE

"TARTE BOURDALOUE",  
"FRANGIPANE" WITH POACHED PEARS AND "CRÈME FRAÎCHE" ICE CREAM

"CRÈPE FOURRÉE"  
WITH SWISS "MERINGUE", SAUTÉED BANANAS, CHOCOLATE ICE CREAM  
AND CHOCOLATE SAUCE

VALRHONA CHOCOLATE SOUP "SOUFFLÉ"  
WITH RUBY RED GRAPEFRUIT AND MASCARPONE SORBET

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MIGNARDISE

PRIX FIXE 115.00

TASTING OF VEGETABLES

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PURÉE OF LENTIL SOUP  
WITH PICKLED JACOBSEN'S FARM GENOA FIG AND CARROT "EMINCÉ"

"FILAMENTS" OF BIG ISLAND HEARTS OF PALM  
WITH PIQUILLO PEPPERS AND TOASTED HAZELNUT VINAIGRETTE

"GEWÜRZTRAMINER" BRAISED "TOPINAMBOURS ET SON PURÉE"  
CRUSTED WITH SPICY BREAD CRUMBS

"CANNELLONI" OF SUGAR PIE PUMPKIN  
WITH PUMPKIN "COULIS", PUMPKIN SEED OIL, AND PICKLED CRANBERRIES

ROASTED HEN-OF-THE-WOODS MUSHROOM SALAD  
WITH YELLOW WAX BEANS AND FIFTY YEAR OLD SHERRY "MIGNONETTE"

MASCARPONE ENRICHED YUKON GOLD POTATO "AGNOLOTTI"  
WITH PÉRIGORD TRUFFLES AND WHITE TRUFFLE OIL

"CAMEMBERT DE NORMANDIE",  
SALAD OF BELGIAN ENDIVE, SHAVED ENGLISH WALNUT AND SULTANA VINAIGRETTE

QUINCE SORBET WITH QUINCE "MARMELADE"

"PIÑA COLADA"  
COCONUT "BAVAROIS", ROASTED MAÛI PINEAPPLE AND SLICED MAUI PINEAPPLE

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MIGNARDISE

PRIX FIXE 115.00

AN 18% SERVICE CHARGE IS ADDED TO EACH CHECK

6640 WASHINGTON STREET, YOUNTVILLE CA 94599 707.944.2380

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU

NOVEMBER 20, 2002

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"OYSTERS AND PEARLS"  
"SABAYON" OF PEARL TAPIOCA  
WITH POACHED BAGADUCE RIVER OYSTERS AND OSETRA CAVIAR

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"AGNOLOTTI" OF JACOBSEN'S FARM "MUSQUÉE DE PROVENCE" PUMPKIN  
WITH FALL CHESTNUTS, GARDEN SAGE, BROWN BUTTER EMULSION  
AND GRATED PARMIGIANO REGGIANO

OR

"TERRINE" OF MOULARD DUCK "FOIE GRAS"  
WITH PÉRIGORD TRUFFLES, TRUFFLE SALAD AND TOASTED "BRIOCHE"  
( \$25.00 SUPPLEMENT )

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SAUTÉED FILET OF RED MULLET  
WITH SWEET PEPPERS, GARLIC "MELBA" AND NIÇOISE OLIVE OIL

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"PEAS AND CARROTS"  
SWEET BUTTER POACHED MAINE LOBSTER  
WITH CARROT "PARISIÈNNE", YOUNG PEA SHOOTS  
AND A SWEET CARROT EMULSION

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PAN ROASTED WOLFE RANCH QUAIL  
WITH CARAMELIZED ANJOU PEAR AND WILTED ARROWLEAF SPINACH

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PAN SEARED RIB-EYE OF PRIME BEEF  
WITH A "FRICASSÉE" OF "CHAMPIGNONS DE BOIS", BRAISED SALSIFY  
AND SAUCE "BÉARNAISE" REDUCTION

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"MOLITERNO",  
YUKON GOLD POTATO "BOULANGÈRE", LEEK "COULIS" AND BABY MÂCHE

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POMEGRANATE SEED SORBET  
WITH CREAM OF WHEAT PUDDING

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"DÉLICE AU CHOCOLAT"  
WITH COFFEE "ANGLAISE" AND CHOCOLATE "DENTELLE"

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MIGNARDISE

PRIX FIXE 135.00

AN 18% SERVICE CHARGE IS ADDED TO EACH CHECK

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