THE FRENCH LAUNDRY

DINNER

NOVEMBER 20, 2002

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, MEDJOOL DATE VINAIGRETTE,
COCONUT AND CILANTRO SALAD

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

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

"CARPACCIO" OF FRUITWOOD SMOKE 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 SMOKE BACON VINAIGRETTE

"UN PAQUET DE PIED DE COCHON FARCÉ 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 )

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

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

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

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

SAUTÉED SirLOIN OF CLOVERDALE FARMS YOUNG RABBIT,
WITH CARAMELIZED BELGIAN EN DJIVE, "BRUNOISE" OF SUNCHOKE
AND SIERRA BEAUTY APPLE "PURÉE"

WALLA WALLA SHALLOT CRUSTED "RIS DE VEAU"
WITH "RISOLÉ" OF YAMS, GLAZED PEARL ONIONS,
APPLEWOOD SMOKE 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
"TICKELMORE" WITH ROASTED BEET SALAD AND CRISPY WALLA WALLA SHALLOTS

"VACHERIN MONT d'Or" WITH FRENCH PRUNE "BREAD PUDDING" AND CINNAMON-PRUNE "GASTRIQUE"

"TORTE 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

"COFFEE 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

"CRÊPE FOURRÉE" WITH SWISS "MÉRINGUE", SAUTÉD BANANAS, CHOCOLATE ICE CREAM AND CHOCOLATE SAUCE

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

MIGNARDEISE
PRIX FIXE 115.00

TASTING OF VEGETABLES

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

"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-WOODES 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

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

QUINCE SORBET WITH QUINCE "MARMELADE"

"PÊNA COLADA" COCONUT "BAYAROIS", ROASTED MAUI PINEAPPLE AND SLICED MAUI PINEAPPLE

MIGNARDEISE
PRIX FIXE 115.00

AN 18% SERVICE CHARGE IS ADDED TO EACH CHECK

6640 WASHINGTON STREET, YOOUNTVILLE CA 94599 707.944.2380
"OYSTERS AND PEARLS"
"SABAYON" OF PEARL TAPIoca
WITH POACHED BAGADUCE RIVER OYSTERS AND OSETRA CAVIAR

"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 )

SAUTÉED FILET OF RED MULLET
WITH SWEET PEPPERS, GARLIC "Melba" AND Niçoise Olive Oil

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

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

PAN SEARED RIB-EYE OF PRIME BEEF
WITH A "Fricassée" OF "Champignons de Bois", BRAISED SALISFY
AND SAUCE "BÉARNAISE" REDUCTION

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

POMEGRANATE SEED SORBET
WITH CREAM OF WHEAT PUDDING

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

MIGNARDISE

PRIX FIXE 135.00

AN 18% SERVICE CHARGE IS ADDED TO EACH CHECK

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