

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 APRIL 2009

"OYSTERS AND PEARLS"

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

S. Anderson, "Blanc de Blancs." Napa Valley 2000

HEN EGG CUSTARD

with a Ragoût of Black Périgord Truffles

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

*Green Apple Relish, French Laundry Garden Radish,
Perilla, Mint and Spring Blossoms*

Hall, Sauvignon Blanc, Napa Valley 2008

MAINE LOBSTER TAIL "POCHÉE AU BEURRE DOUX"

English Peas, Sweet Carrots, Pearl Onions and Mustard Seed Emulsion

Hudson Vineyards, Chardonnay, Carneros-Napa Valley 2006

ELYSIAN FIELDS FARM LAMB RIB-EYE

*Yukon Gold Potato "Mille-Feuille," Green Garlic Crème Fraîche,
Morel Mushrooms, Fava Beans, Piquillo Peppers and "Sauce Pimenton"*

Snowden, Cabernet Sauvignon, "Reserve," Napa Valley 2006

"OSSAU IRATY"

*Hobbs Shore's Bacon, Sacramento Delta Green Asparagus,
Frisée and San Marzano Tomato Compote*

Shafer Vineyards, Syrah, "Relentless," Napa Valley 2005

"GÂTEAU AU CHOCOLAT AVEC BAVAROIS PRALINÉ"

Caramelized Gros Michel Bananas and Hazelnut Sorbet

Mendelson, Muscat Canelli, Mendocino County 2002

MIGNARDISES