

Lautrec

WHITE CHOCOLATE Caviar

Sparkling Sake Junmai "Hou Hou Shu", Chikurin, Okayama, Japan

FENNEL in Several Forms, Pecorino, Pernod Gel

Langhe Bianco "Anas-cetta", Elvio Cogno, Piedmont, Italy 2007

COD Honshimeji, Charred Onion, Pinenuts

Chablis, Louis Michel, Burgundy, France 2005

WHITE BEAN Too Many Garnishes, Blis Maple Cream

Gigondas "les Pallieres", Daniel Brunier et fils, Rhone Valley, France 2005

WAGYU Morels, Roasted Garlic

Bourgogne-Chitry, Marcel Giraudon, Burgundy, France 2005

TAPIOCA Pineapple, Passionfruit

CHOCOLATE Caramel, Peanut Ice Cream

Smith-Woodhouse 10 Year Port, Portugal

\$98/\$145 with pairings

WHITE CHOCOLATE Caviar

Sparkling Sake Junmai "Hou Hou Shu", Chikurin, Okayama, Japan

YUZU Ginger, Salt Foam, Sesame

FENNEL in Several Forms, Pecorino, Pernod Gel

Langhe Bianco "Anas-cetta", Elvio Cogno, Piedmont, Italy 2007

COD Honshimeji, Charred Onion, Pinenuts

Chablis, Louis Michel, Burgundy, France 2005

***Chablis Grand Cru les Preuses, Marcel Servin, Burgundy, France 2004*

WHITE BEAN Too Many Garnishes, Blis Maple Cream

Cotes-du-Rhone Vieilles-Vignes, Santa Duc, Rhone Valley, France 2005

***Gigondas "les Pallieres", Daniel Brunier et fils, Rhone Valley, France 2005*

BARLEY Spring Vidalia, Cheddar, White Asparagus

Trescone, Lamborghini, Umbria, Italy 2004

WAGYU Morels, Roasted Garlic

Bourgogne-Chitry, Marcel Giraudon, Burgundy, France 2005

***Corton-les Rênardes, François Parent 2001*

TAPIOCA Pineapple, Passionfruit

CHOCOLATE Caramel, Peanut Ice Cream

Smith-Woodhouse 10 Year Port, Portugal

*** Muscat de Rivesaltes "Tuilé" Rouge, Roussillon, France 1988*

\$115/\$185 with pairings

**\$215 with Sommelier's Grand pairings

**SAMPLE MENU
SUBJECT TO CHANGE**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please refrain from cellular phone use within the restaurant.*

WHITE CHOCOLATE Caviar

Sparkling Sake Junmai "Hou Hou Shu", Chikurin, Okayama, Japan

TUNA Coconut, Avocado, Soy

FENNEL in Several Forms, Pecorino, Pernod Gel

Langhe Bianco "Anas-cetta", Elvio Cogno, Piedmont, Italy 2007

COD SKIN Malt Vinegar

COD Honshimeji, Charred Onion, Pinenuts

Chablis, Louis Michel, Burgundy, France 2005

***Chablis Grand Cru les Preuses, Marcel Servin, Burgundy, France 2004*

LANGOUSTINE Red Curry, Foam from its Stock

Chenin de Touraine, François Chidaine, Loire Valley, France 2006

***Vouvray Sec, Chateau Moncotnour, Loire Valley, France 2006*

ASPARAGUS Meyer Lemon, Violet Yogurt, Green Goddess

Grüner Veltliner, Martin Hugl, Burgenland, Austria 2008

WHITE BEAN Too Many Garnishes, Blis Maple Cream

Cidre Bouché, Kerisac, Bretagne, France NV

PORK BELLY Banana Miso, Kimchee, Sudachi

"Soju-Litchi Fizz / au"

YUZU Ginger, Salt Foam, Sesame

WAGYU Morels, Roasted Garlic

Bourgogne-Chitry, Marcel Giraudon, Burgundy, France 2005

***Corton-les Rénardes, François Parent 2001*

LAMB Fava Bean, Lemon, Manchego Cheese Puff, Date

Ribera del Duero, Condado de Haza, Castilla y León, Spain 2004

***Priorat "Embruix", Vall Llach, Cataluña, Spain, 2005*

CHERRY Sweet and Tart

FOIE GRAS Pear Custard, Rhubarb, Blis Elixir

***Gewurztraminer "Reserve", Lucien Albrecht, Alsace, France 2006*

TAPIOCA Pineapple, Passionfruit

CHOCOLATE Hazelnut Pudding, Guinness Ice Cream, Butterscotch

Smith-Woodhouse 10 Year Port, Portugal

*** Muscat de Rivesaltes "Tuilé" Rouge, Roussillon, France 1988*

GALIA MELON Frozen

\$135/\$245 with pairings

***\$295 with Sommelier's Grand pairings*

CHEF DE CUISINE DAVE RACICOT

SOUS CHEF DAN MUNGEER

Lautrec



**SAMPLE MENU
SUBJECT TO CHANGE**