

Lautrec

« EARLY FALL PRIX FIXE MENU »

WEEK OF SEPTEMBER 19TH, 2017

FIRST COURSE...

CHICKEN & WAFFLES

chicken liver pate, rosemary waffle, huckleberry, walnut, bourbon barrel aged maple

GRILLED GEM LETTUCE

farm egg yolk, pickled red onion, garlic crumb, white anchovy, parmesan dressing

TOMATO PANZANELLA

himalayan salt block, pumpernickel, cottage cheese, basil-buttermilk vinaigrette

SECOND COURSE...

SMOKED CORN AGNOLOTTI

charred late summer corn, queso fresco, red onion, candied jalapeno, hot honey, cilantro

ESCARGOT

aerated potato, wheat berry, shitakes, bone marrow crumb, garlic-herb butter

BLACK TRUFFLE TAGLIATELLE

confit of footprints farm egg, vermont butter, parmigiano reggiano

A RABBIT IN THE GARDEN

rabbit lasagna, sea island red peas, brussels, beech mushrooms, ricotta, sherry cream

MAIN ENTREES...

LAVENDER & HONEY ROASTED CHICKEN

confit purple potato, crème fraiche, amish feta, baby carrot, lavender-honey jus

SCALLOPS

cherry heirloom tomato, cucumber, black pepper cavatelli, roasted tomato nage, basil oil

PUMPKIN RISOTTO

roasted baby pumpkin, cranberries & raisins, cheddar, greek yogurt, coconut, spiced pepita, sage

PASTRAMI CRUSTED SALMON

rye spaetzle, butter poached cabbage, wood ear mushroom, pickled cucumber, smoked pork broth

WOOD OVEN ROASTED RIBEYE

creamed spinach, mushroom bread pudding, pickled red onion, truffle, black garlic bordelaise
add hudson valley foie gras supplement ...twenty-five dollars

DESSERT...

LIME POSSET

lime infused local cream, valrhona chocolate pearls, fresh kiwi, watermelon granita

CHOCOLATE-PEANUT BUTTER TERRINE

concord grape, salt roasted peanut, sweet port reduction, honey anglaise

A FLIGHT OF ICE CREAM, SORBET & SHERBET

chef's selection of seasonal flavors & accoutrements

SWEET GRASS DAIRY GREEN HILL

blackberry, buckwheat lavash, marcona almond, jalapeno infused honey

One-Hundred-Ten Per Person
Two-Hundred Per Person with Wine
(Not Inclusive of Tax and Gratuity)



Ultimate Experience
Two-Hundred-Fifty Per Person
Three-Hundred-Sixty Per Person with Wine
(Not Inclusive of Tax and Gratuity)

Lautrec

« CHEF'S TASTING MENU »

A VERY WARM WELCOME!

2017

EARLY APPLE SALAD

ground cherry, apple butter, house prosciutto, grapes, sumac, honey vinaigrette
Anselmi, White Blend « Capital Croce » Veneto IGT, Italy 2005

SEARED FOIE GRAS

grilled amish peach, toasted hazelnut, greek yogurt, bourbon maple
Joseph Drouhin, Chardonnay, Saint-Veran, Maconnais, France, 2015

BRISTOL SCALLOP

roasted heirloom cauliflower, madeira soaked raisins, almond, caper, bbq
Concha y Toro, Chardonnay « Amelia » Casablanca Valley, Chile 2005

WOOD OVEN ROASTED RIBEYE

creamed spinach, mushroom bread pudding, pickled red onion, truffle, black garlic bordelaise
Mollydooker, Merlot « The Scooter » McLaren Vale, Australia 2013

PURPLE HAZE CIGAR

roasted quince preserves, walnut ash
Domaine La Tour Vieille, Banyuls « Réserve » Roussillon, France NV

HOUSE-MADE SODA

LIME POSSET

lime infused local cream, valrhona chocolate pearls, fresh kiwi, watermelon granita
Smith Woodhouse, Port, Tawny 10 Year, Portugal NV

Hudson Valley Foie Gras Supplement ...Twenty-Five Dollars

Italian Black Truffle Supplement...Forty Dollars

KRISTIN A. BUTTERWORTH: EXECUTIVE CHEF



One-Hundred-Forty-Five Per Person
(Not Inclusive of Tax and Gratuity)

Two-Hundred-Seventy Per Person with Wine
(Not Inclusive of Tax and Gratuity)

WE REQUEST THAT YOU REFRAIN FROM USING CELLULAR PHONES AND OTHER
ELECTRONIC DEVICES WITHIN LAUTREC.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*