

Lautrec

« SUMMER PRIX FIXE MENU »

WEEK OF JULY 25TH, 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 summer corn, queso fresco, red onion, candied jalapeno, hot honey, cilantro

ESCARGOT

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

BLACK TRUFFLE TAGLIATELLE

confit of footprints farm egg, vermont butter, parmigiano reggiano

A RABBIT IN THE GARDEN

rabbit lasagna, garden peas, beech mushrooms, fresh ricotta, sherry cream

MAIN ENTREES...

LAVENDER & HONEY ROASTED CHICKEN

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

OLIVE OIL POACHED TURBOT

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

BBQ PORK BELLY

summer squash & espuma stuffed blossom, sea island pea “baked beans”, braised mustard bbq

AHI TUNA

seared rare; miso dusted marble potatoes, kohlrabi & carrot slaw, kimchi vinaigrette

WOOD OVEN ROASTED RIBEYE

potato butter, favas, pickled red onion, chanterelles, black garlic bordelaise

add hudson valley foie gras supplement ...twenty-five dollars

DESSERT...

S'MORE PAVLOVA

graham cracker meringue, marshmallows & fluff, smoked ganache, powdered cocoa

A FLIGHT OF ICE CREAM & SORBET

chef's selection of seasonal flavors & accoutrements

LIME POSSET

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

SWEET GRASS DAIRY GREEN HILL

foraged 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

GRILLED GEM LETTUCE

farm egg yolk, pickled red onion, garlic crumb, white anchovy, parmesan dressing
Viognier, Condrieu "Les Ravines" Domaine Rémi Niéro, Rhône Région, France 2013

SUMMER SQUASH RISOTTO

carnaroli rice, cave aged cheddar, nemacolin garden squash, crispy blossom
Mourvèdre, Bandol, Château Pradeaux, Provence, France 2011

SEARED SCALLOP

smoked eggplant bisque, heirloom tomato, pickled baby pepper, amish feta
Pinot-Gris, Kim Crawford "Favourite Homestead" Marlborough, New-Zealand 2015

WOOD ROASTED WAGYU BEEF

potato butter, favas, pickled red onion, chanterelles, black garlic bordelaise
Tempranillo-Graciano, Cvne, Vina Real, Gran Reserva, Alavesa, Rioja, Spain 2009

PURPLE HAZE CIGAR

roasted strawberry preserves, walnut ash
Grenache, Banyuls Reserva, Domaine La Tour Vieille, Roussillon, France NV

HOUSE-MADE SODA

LIME POSSET

lime infused local cream, valrhona chocolate pearls, fresh kiwi, watermelon granita
Sémillon Blend, Château Laribotte, Sauternes, Bordeaux Région, France 2011

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.*