

Lautrec

« **HAPPY THANKSGIVING FROM CHEF BUTTERWORTH
& THE ENTIRE LAUTREC FAMILY** »

THURSDAY, NOVEMBER 23RD, 2017

PETITE AUTUMN GREENS

red wine poached pear, toasted walnut, smoked blue cheese, honey vinaigrette

« **GREEN BEAN CASSEROLE** »

crispy pork belly, green beans, french fried shallots, cream of mushroom soup

ORA KING SALMON

roasted delicata squash, beluga lentils, crispy brussels leaves, burnt orange, caviar butter

BRAISED SHORT RIBS

roasted baby sweet potato, pecan, red onion, amish feta, jalapeno infused honey

FOOTPRINTS FARM TURKEY

potato butter, stuffing, poached cranberry, roasted baby carrots, rosemary gravy

SPICED CIDER SODA

PUMPKIN

citrus glazed pumpkin donut, maple roasted squash, pepitas, sweet cream ice cream

Alba White Truffle Supplement...Fifty-Five Dollars
Italian Black Truffle Supplement...Thirty-Five Dollars
Hudson Valley Foie Gras Supplement ...Eighteen Dollars

KRISTIN A. BUTTERWORTH: EXECUTIVE CHEF



**One-Hundred-Ninety Per Person
(Not Inclusive of Tax and Gratuity)**

**Two-Hundred-Ten Per Person
(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.
Please refrain from cellular phone use within the restaurant.*