

Lautrec

« SPRING VEGAN TASTING MENU »

A VERY WARM WELCOME!

2017

GRILLED GEM LETTUCE

pickled red onion, garlic crumb, minus 8 & honey vinaigrette
Sauvignon-Blanc de St. Bris, Domaine Simonnet-Fèvre, Burgundy, France 2014

RISOTTO

carabinieri rice, house-made sauerkraut, pomme frites
Pinot-Noir, Siduri, Santa Lucia Highlands, Central Coast, California 2014

BLACK TRUFFLE TAGLIATELLE

tomato pretending to be an egg, sicilian olive oil, shaved garlic
Nebbiolo, Barbaresco “Tùfo Blu” Colle dei Venti, Piedmont, Italy 2012

TRUFFLE-POTATO TERRINE

favas, pickled red onion, morel mushrooms, black garlic
Tempranillo Blend, Campo Viejo, Gran Reserva, Rioja, Spain 2010

WILDFLOWER HONEYCOMB

the summer's fruit preserves, smoked almond
Semillon Blend, Sauternes, Château Laribotte, Bordeaux Region, France 2011

HOUSE-MADE SODA

DARK CHOCOLATE CAKE

textures of orange, cocoa nibs
Grenache, Banyuls Reserva, La Tour Vieille, Roussillon, France NV

KRISTIN A. BUTTERWORTH: EXECUTIVE CHEF



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

Two-Hundred-Seventy Per Person
(Experience with Sommelier Pairings)

WE REQUEST THAT YOU REFRAIN FROM USING CELLULAR PHONES AND OTHER
ELECTRONIC DEVICES WITH IN 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.*