

Lautrec

« WINTER PRIX FIXE MENU »

HUDSON VALLEY FOIE GRAS TERRINE

*Roasted Date, Vanilla Scented Apples, Blis, Salted Oats, Fried Sage
Fifteen Dollar Supplement*

LAUTREC'S SIGNATURE PAPPARDELLE

*Black Truffle, Confit Farm Egg, Vermont Butter, Parmigiano Reggiano
White Truffle Supplement Fifty-Five Dollars*

BATAVIAN LETTUCE

Candied Walnuts, Duck Prosciutto, Pickled Cherries, Roquefort, Minus 8 Vinaigrette

WINTER BROCCOLI SOUP

Confit Broccoli Stem, Braised Mustard Seed, Saint-Andre, Pink Peppercorns, Amaranth

BRAISED PORK CHEEKS

Rosemary Grits, Carrot Foam, Crispy Sweetbreads, Madeira Lacquer

SAVOY CABBAGE RAVIOLI

*Sweet Chorizo, Charred Pearl Onions, Potato Butter, Saffron Mussels
Black Truffle Supplement Thirty-Five Dollars - White Truffle Supplement Fifty-Five Dollars*

CRISPY MAINE SCALLOP

*Smoked Sunchoke, Country Ham, Celery, Preserved Lemon, Jus
Black Truffle Supplement Thirty-Five Dollars - White Truffle Supplement Fifty-Five Dollars*

WOOD-FIRE ROASTED VENISON

Winter Squash, Spiced Lentils, Mushroom Bread Pudding, Garlic Jus

CHILEAN SEA BASS

*Vanilla Scented Shrimp, Sweet Potato Dumplings, Parmesan, Burnt' Orange, Chervil
Hybrid Caviar Supplement Forty-Five Dollars*

WAGYU STRIPLOIN

*Four-Hour Short Rib, Truffled Potato Terrine, Broccoli Rabe, Bruleed Pickled Onion
Black Truffle Supplement Thirty-Five Dollars - Foie Gras Supplement Fifteen Dollars - White Truffle Supplement Fifty-Five Dollars*

SALTED CARAMEL CHEESECAKE

Deconstructed Apple Cobbler, Hot Cider, Gingerbread, Brittany Sea Salt

ROCKY ROAD

Valrhona Pliable Chocolate, Smoked Almonds, Cherry Many Ways, Marshmallow

LAUTREC ICE CREAM, SHERBET & SORBET

Peppermint, Orange, Dark Chocolate

CHEF'S SELECTION OF LOCAL, DOMESTIC AND INTERNATIONAL CHEESES

*Accoutrements
Ten Dollar Supplement*



Four Courses

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

Two-Hundred Per Person

(Experience with Sommelier Pairings)