

# Lautrec

« CHEF'S WINTER SAMPLE TASTING MENU »

A VERY WARM WELCOME!

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**WINTER BROCCOLI SOUP** Confit Broccoli Stem, Mustard Seed, Saint-Andre, Pink Peppercorns

**HUDSON VALLEY FOIE GRAS TERRINE** Roasted Date, Vanilla Scented Apples, Salted Oats

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

**FREE RANGE HEN** Chanterelle Cappellettis, Beluga Lentils, Sherry Cream, Mache

**ROAST WAGYU BEEF TENDERLOIN** Braised Short Rib, Fingerling Potatoes, Braised Fennel  
*Black Truffle Supplement Thirty-Five Dollars - Foie Gras Supplement Fifteen Dollars*

**ROARING FORTIES** Local Honey, Fruit Preserves, Brown Butter Pecans, Sea Salt  
*Semillon/Sauvignon Blanc, Ferrari-Carano, Eldorado Gold, Sonoma County, California, 2007*

**HOUSE MADE ORANGE SODA** Vanilla Cream

« PEANUT BUTTER & JELLY » Panna Cotta, Strawberry Preserves, Cinnamon French Toast

**KRISTIN A. BUTTERWORTH**  
**CHEF DE CUISINE**

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

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



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\*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.

Sample Menu, Subject to Change