

Lautrec

« CHEF'S WINTER VEGETARIAN TASTING MENU »

A VERY WARM WELCOME!

2012

BATAVIAN LETTUCE Candied Walnuts, Pickled Cherries, Roquefort, Banyuls Vinaigrette
Zind-Humbrecht, Gewurztraminer Alsace, France, 2005

WINTER BROCCOLI SOUP Confit Stem, Braised Mustard, Saint-Andre, Pink Peppercorns, Amaranth

LAUTREC'S SIGNATURE PAPPARDELLE Black Truffle, Vermont Butter, Reggiano
Barbera d'Alba, Pio Cesare, Piedmont D.O.C., Italy, 2008

POTATO TERRINE Broccoli Rabe, Crisp Carrot, Brussels Sprouts, Truffle, Garlic, Herbs
Chardonnay, Hanzell, Sonoma Coast, California, 2006

PARMESAN-SQUASH RISOTTO Dumplings, Burnt Orange, Micro Chervil, Sea Salt

ROARING FORTIES Local Honey, Fruit Preserves, Brown Butter Pecans, Sea Salt
Shiraz, Fetish, The Watcher, Barossa Valley, Australia, 2008

HOUSE MADE ORANGE SODA Vanilla Cream

ICE CREAMS AND SORBETS Chef's Variety of Seasonal Favorites
Moscato d'Oro, Robert Mondavi, Napa Valley, California, 2009

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

KRISTIN A. BUTTERWORTH
CHEF DE CUISINE

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



*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