

Lautrec

« CHEF'S WINTER WELLNESS TASTING MENU »

A VERY WARM WELCOME!

2012

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

WINTER BROCCOLI SOUP Confit Stem, Braised Mustard, Saint-Andre, Pink Peppercorns, Amaranth
Black Truffle Supplement Thirty-Five Dollars - Foie Gras Supplement Fifteen Dollars

LAUTREC'S SIGNATURE PAPPARDELLE Black Truffle, Confit Farm Egg, Olive Oil, Shaved Garlic
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

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

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