

# Lautrec

« ST. VALENTINE'S DAY MENU »

FEBRUARY 14TH, 2018

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## HORS D' OEURVES

### **BLACK TRUFFLE POPCORN**

aged parmesan, winter black truffle

### **WHITE BEAN SOUP**

crisp parsley

### **DEVEILED FARM EGG**

bacon jam, sake cured roe

Champagne Moët & Chandon "Cuvée Dom Pérignon" Brut, Epernay, France 2004

## DINNER

### **FOIE GRAS TERRINE**

roasted date- vanilla scented honey crisp apple- brown butter- sage

Champagne, Veuve Clicquot Ponsardin " Reims, France 2004

### **KING CRAB RAVIOLI**

smoked butter- english breakfast radish- lemon- pink peppercorn

Champagne Krug " Grande Cuvée" Brut, Reims, France NV

### **WAGYU BEEF**

potato butter- truffle potato pavé- charred broccoli- feta- black garlic

Champagne Ruinart, Brut Rosé, Reims, France NV

### **HOUSE-MADE MANGO SODA**

### **STRAWBERRIES & CREAM**

strawberry macaron- white chocolate cream- local honey ice cream- matcha- pistachio

Champagne Moët & Chandon Brut Rosé "Nectar Impérial" Epernay, France NV

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**KRISTIN BUTTERWORTH: EXECUTIVE CHEF**

