

# Lautrec

« *FOUR COURSE PRIX FIXE MENU* »

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## *SUMMER*

### *AMUSE BOUCHE*

#### *FIRST COURSE*

*PEEKY TOE* Local Compressed Melon, Crème Fraiche, Chive, Mint Jus

« *BLT* » Deconstructed, Bread Crisp, Heirloom Tomatoes, House Made Bacon, Mayo Vinaigrette

*BUTTERCRUNCH* Crisp Radish, Tangerine, Poached Lobster, Buttermilk Vinaigrette

*SCALLOP* White Truffle Gnocchi, Farmer Jones' Baby Vegetables, Tomato Vinaigrette

*SHRIMP AGNOLOTTI* Fennel, Artichokes, Basil, Citrus, Tomato Butter

#### *SECOND COURSE*

*PENNSYLVANIA TROUT* Fiscalini Cheddar Risotto, Lemon, Heirloom Tomato Broth

*CHILLED SUMMER SOUPS* Tomato with Oyster, Pea with Shrimp, Celeriac with Scallop

*TUNA TARTAR* Sashimi, Charred Pineapple, Chili Puree, Cilantro, Sesame Cracker

*QUAIL* Local Corn Custard, Succotash, Chanterelles, Pepper Vinaigrette  
*Foie Gras Supplement Fifteen Dollars*

*FOIE GRAS TRIO* Hazelnut Pain Perdu, Local Blueberries, Aged Balsamic, Vanilla

#### *MAIN COURSE*

*ELYSIAN FIELDS LAMB* Local Peach, Olive, Okinawan Sweet Potato, Basil

*TUNA* Tomato Yuzu Puree, Edamame, Radish, Baby Beets

*BEEF TWO WAYS* Honey, "BBQ", Potato Butter, Summer Squash  
*Summer Truffle Supplement Fifteen Dollars*

*CHILEAN SEA BASS* Lobster Sausage, Potato, Caviar Butter

*CRISPY PHEASANT* White Asparagus, Baby Potatoes, Truffled Chicken Jus

*LOCAL STRAWBERRY SODA* Basil Sorbet

*KRISTIN A. BUTTERWORTH*  
*CHEF DE CUISINE*

*CARL ETCHEVERRY*  
*SOMMELIER*



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

\*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.

# Lautrec

## « CHEF'S SUMMER TASTING MENU »

*A VERY WARM WELCOME!*

*TUESDAY, JULY 6, 2010*

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**PEEKY TOE** *Local Compressed Melon, Crème Fraiche, Chive, Mint Jus  
Muscat "Fronholz", Andre Ostertag, A.O.C Alsace, Alsace, France, 2005, 750ml*

**CHILLED PEA SOUP** *Laughing Bird Shrimp, Lemon, Crème Fraiche, Caviar  
Kerner, Abbazia Di Novacella, Alto-Adige, Italy, 2009, 750ml*

**PENNSYLVANIA TROUT** *Fiscalini Cheddar Risotto, Lemon, Heirloom Tomato Broth  
Riesling Jubilee, Hugel, A.O.C Alsace Grand Cru, 2000, France,*

**TRUFFLE** *60 Minute Egg, Capellini, Reggiano  
Barolo, Prunotto, Barolo D.O.C.G, Piemonte, Italy, 2005, 750ml*

**QUAIL** *Local Corn Custard, Succotash, Chanterelles, Pepper Vinaigrette  
Foie Gras Supplement Fifteen Dollars  
Pinot Noir, Failla, Sonoma Coast, USA, 2008*

**BEEF TWO WAYS** *"BBQ", Potato Butter, Summer Squash, Truffle  
Summer Truffle Supplement Fifteen Dollars  
Tinto Pesquera « Crianza », Alessandro Fernandez, Ribera Del Duero, Spain, 2006*

**LOCAL STRAWBERRY SODA** *Basil Sorbet*

« **SMORES** » *Smoked Chocolate, Marshmallow Ice Cream, Graham Cracker Soil  
Passito di Pantelleria "Ben Rye", Donnafugata, Sicily I.G.T, Italy, 2007, 375ml*

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

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

**CARL ETCHEVERRY**  
**SOMMELIER**

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



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