Appetizers

Lobster & Celery Root Soup 13
Pickled Beech Mushroom

Root Vegetable Salad 14
Spiced Carrot Mousse, Earth n Eats Farm Vegetables,
Whipped Firefly Farms Goat Cheese

Burrata 16
Compressed Asian Pear, Baby Heirloom Beets, Ruby Streak Greens,
Crispy Prosciutto, Parsley Pistou

Escargot 19
Burgundy Snail Roulade, Chanterelle Mushrooms, Shaved Truffle, Parsnip,
Caramelized Garlic, Lemon Butter, Red Wine

Grilled Octopus Za'atar 18
Merguez Sausage, Brussel Sprouts, Marinara, Black Garlic Tahini, Basil Pistou

Maine Lobster Salad 29
Baby Romaine, Blood Orange, Citrus Coulis, Baby Carrot,
Grapefruit, Crustacean Vinaigrette

Hamachi Crudo 24
Salmon Roe, Osetra Caviar, Cucumber, Radish, Normans' Farm Greens,
Sesame Yuzu

Foie Gras Torchon 18
Chef Chutney, Warm Brioche

Nicolas Legret - Executive Chef

Entrées

Pan Seared Diver Sea Scallops 33
Butternut Squash Ginger Acquerello Risotto, Brussel Sprouts, Lime White Wine Sauce

Pan Seared Black Seabass 34
Jerusalem Artichoke Mousseline, Wild Mushroom, Green Asparagus, Morels Sauce

Sautéed Dover Sole 65
Earth & Eat Assorted Vegetables, Yukon Gold Potato Purée, Almond, Lemon Caper Butter Sauce

Pan Roasted New York Strip 42
Pomme Pont Neuf, Asparagus, Cipollini Onion, Thyme Sauce

Shenandoah Valley Rack of Lamb 44
Parsley Root Purée, Baby Carrot, Barley Herbs Persillade, Lemon Verbena Jus

Maple Leaf Farms Duck Breast 37
Braised Red Cabbage and Apple, Baby Turnip, Potato Gnocchi, Red Wine Sauce

Casareccia Pasta 24
Roasted Sunchoke, Hedgehog Mushroom, Spring Onion Pistou

Beef Wellington
Earth & Eat Assorted Vegetables, Yukon Gold Potato Purée, Red Wine Sauce

For Two Guests 100

The Lafayette Restaurant Supports
Local Farming and Sustainable Fishing Practices.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness."