



Appetizers

Soup of the Week

16

Winter Vegetable Salad

Herb Labneh Cheese, Castelfranco, Crispy Quinoa

19

Local Farm Fresh Mixed Green Lettuce

Vine-Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette

16

Red Wine Poached Pear Salad

Hooks Blue Cheese, Pomegranate Vinaigrette, Radicchio, Toasted Hazelnut

19

Togarashi Seared Ahi Tuna

Colatura Emulsion, Golden Raisins, Caper, Pickled Tomato, Black Radish

27

Beef Tartare

Cured Egg Yolk, Caperberry, Smoked Yogurt, Bitter Green Salad, Crostini

32

Arturo Elias- Chef de Cuisine

The Lafayette Restaurant Supports Local Farming

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness." A gratuity of 20% will be applied for large groups of 6 or more.



Entrées

Seared Black Bass

Parsnip Mousseline, Sauteed Kale, Winter Mushrooms, Porcini Sauce

39

Pan Seared Scallops

Celeriac Purée, Warm Celery and Apple Slaw, Garlic-Chili Oil

38

Seared Dover Sole

Winter Root Vegetable, Crispy Potato, Brown Butter Beurre Blanc

85

Coffee Rubbed Venison Loin

Sunchoke Purée, Salsify, Brussel Sprout, Black Currant Reduction

34

Rock Creek Farm Filet Mignon

Pommes Anna, Braised Cipollini Onion, Red Wine Sauce

66

Ricotta & Kabocha Squash Ravioli

Toasted Chestnut, Cacio Cavallo Cheese, Brown Butter

25

Braised Arrowhead Cabbage

Rutabaga Silk, Roasted Mushroom, Marcona Almond, Smoked Onion Broth

26

Sides

Pommes Purée

Pommes Anna

**Duck Fat Fingerling
Potatoes**

Roasted Wild Mushrooms
Fresh Herbs

Charred Broccolini
Lemon Zest, Crispy Shallots

Roasted Root Vegetables
Brown Butter, Fine Herbs

12 each