



Appetizers

Soup of the Week	16
Grilled Florentino <i>Herb Mousseline, Parmesan, Boquerones, Calabrian Crouton</i>	19
Green Asparagus Salad <i>Herb Crème Fraiche, Shaved Vegetable, Citrus Powder</i>	18
Lobster French Toast <i>Parisian Vegetables, Saffron Sabayon</i>	39
Beef Tartare <i>Cured Egg Yolk, Caperberry, Smoked Yogurt, Bitter Green Salad, Crostini</i>	29

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 groups of 6 or more.

the *Lafayette*
Entrées

Pan Seared Barramundi	39
<i>Snow Peas, Kabocha Squash, Almond, Finger Lime, Szechuan Lemongrass Sauce</i>	
Pan Seared Scallops	40
<i>Cucumber Chow-Chow, Green Apple, Red Chermoula</i>	
Seared Dover Sole	90
<i>Baby Squash, English Peas, Romanesco, Lemon Caper Beurre Blanc</i>	
American Kuro Wagyu Striploin	115
<i>Chateau Potato, Chantarelle Mushroom, Grilled Asparagus, Bordelaise Sauce</i>	
1855 Black Angus Filet Mignon	68
<i>Scallion Crushed Potato, Port Wine Shallot, Red Wine Sauce</i>	
Potato Gnocchi	34
<i>Fava Bean, Morel Mushroom, Parmesan Cream</i>	
Squash Blossoms	30
<i>Brunoised Vegetables, Holland Eggplant, English Peas, Vegan Feta</i>	
Spring Lamb Saddle for Two	90
<i>Confit Potato, Morel Mushroom, Heirloom Carrot, English Peas, Lamb Jus</i>	

Sides

Pommes Purée	Pommes Anna	Sweet Potato Pave
Seared Wild Mushrooms	Charred Broccolini	Grilled Asparagus
<i>12 each</i>		