



Appetizers

Soup of the Week	16
Green Asparagus Salad <i>Herb Crème Fraiche, Shaved Vegetable, Citrus Powder</i>	19
Grilled Florentino <i>Herb Mousseline, Parmesan, Boquerones, Calabrian Crouton</i>	19
Maine Lobster Salad <i>Cara-Cara Orange, Trout Roe, Avocado, Wasabi Vinaigrette</i>	38
Seared Octopus <i>Crispy Potato, Heirloom Cherry Tomato, Smoked Paprika Aioli</i>	25

Beverages

Freshly Brewed Iced Tea/Lemonade/Arnold Palmer	8
Selection of Soda <i>Coke, Diet Coke, Sprite</i>	6
Freshly Pressed Fruit and Vegetable Juice <i>Orange/Grapefruit/Carrot</i>	8
Healthy Start <i>Granny Smith Apple, Cucumber, Celery, Kale, Baby Spinach</i>	10

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

Seared Barramundi	39
<i>Snow Peas, Kabocha Squash, Almond, Finger Lime, Szechuan Lemongrass Sauce</i>	
Maryland Crab Cakes	42
<i>Romanesco, Sweet Pepper, Espelette Pepper Remoulade, Lemon</i>	
Seared Amish Chicken	36
<i>Fresh Herb Polenta, Baby Squash, Pepperonata</i>	
Crispy Pork Belly	38
<i>Carrot Pave, Parsnip Purée, Mustard Jus</i>	
Dry Aged Strip Loin	52
<i>Duck Fat Potato, Chantarelle Mushroom, English Peas, 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>	

Sides

Pommes Purée	Pommes Anna	Sweet Potato Pave
Seared Wild Mushrooms	Charred Broccolini	Grilled Asparagus

12 each