

# Appetizers

Chilled Avocado & Green Apple Vichyssoise <i>Rosemary Ciabatta Crouton, Toasted Almond</i>	13
Maine Lobster Salad <i>Roasted Eggplant Aioli, Sumac, Baby Zucchini</i>	31
Roasted Baby Beets <i>Goat Cheese Yogurt, Tahini Beet Mousse, Micro Herbs Turmeric Pistachio Crumble</i>	16
Heirloom Tomato Carpaccio <i>Olive and Caper Powder, Balsamic Pearls, Fresh Herbs</i>	14
Tuna Tartare <i>Sundried Tomato, Cucumber, Oregano Mayo, Yuzu Gelee, French Baguette</i>	25
East Coast Oysters <i>Compressed Pineapple, Blue Hibiscus Caviar, Mango, Finger Lime</i>	18
Sautéed Calamari <i>House Made Tomato Sauce, White Polenta, Black Ink Tuile</i>	17

*The Lafayette Restaurant Supports  
Local Farming and Sustainable Fishing Practices.*

# Entrées

<b>Pan Seared Scallops</b>	36
<i>Chickpea Cake, Spinach, Saffron Squash Puree, Tomato Confit</i>	
<b>Sautéed Dover Sole</b>	68
<i>Earth &amp; Eat Assorted Vegetables, Yukon Gold Potato Puree, Almonds, Lemon Caper Butter Sauce</i>	
<b>Pan Seared Halibut</b>	38
<i>English Pea-Mint Puree, Romanesco, Cherry Tomatoes on the Vine</i>	
<b>Seared Filet Mignon</b>	42
<i>Potatoes Fondante, Brussel Sprouts, Baby Carrots, Merlot Red Wine Sauce</i>	
<b>Roasted Muscovy Duck</b>	36
<i>Gnocchi, Butternut Squash, Poached Kumquat, Broccoli, Crispy Sage, Red Wine Reduction</i>	
<b>Shenandoah Rack of Lamb</b>	46
<i>Braised Artichokes, Bulgur Wheat, Chimichurri, Lamb Jus</i>	
<b>Mezze Maniche Pasta</b>	26
<i>Oxtail Ragout, Pecorino Sardo, Piquillo Pepper Salsa</i>	

Nicolas Legret - Executive Chef

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