

# *A*ppetizers

**S**oup of the Day  
10

**F**rench Onion Soup  
*French Bread Croutons and Melted Gruyere*  
10

**B**utterhead Salad  
*Roasted Plum Tomatoes, Crumbled Goat Cheese, Crisp Prosciutto, Toasted Pine Nuts, White Balsamic Vinaigrette*  
12

**E**damame Dumplings  
*Daikon and Carrot Salad, Sesame Glaze and Lemongrass Soy Dipping Sauce*  
16

**T**una Nicoise  
*Tri Colored Potatoes, Hard Cooked Egg, Lemon Anchovies, Olives, French Beans, Butterhead Lettuce*  
18

**M**aine Lobster Tail  
*Fanned Avocado, Citrus and Vanilla Vinaigrette*  
20

**G**reek Style Antipasto Salad  
*Barrel Aged Feta, Cucumber, Tomato, Red Pepper, Red Onion, Mixed Olives and Salumi, Herb Vinaigrette*  
19

# Entrées

## Broiled Maryland Style Crab Cakes

*Israeli Cous Cous, Seasonal Vegetables and Baby Arugula*

36

## Grilled Niman Ranch Beef Filet

*Crispy Potato Sticks, Mushroom and Asparagus Sauté, Port Reduction*

39

## Sun Dried Tomato Crusted Virginia Lamb Loin

*Olive and Potato Puree, Caramelized Baby Carrots and Basil Vinaigrette*

36

## Roast Duck Breast

*Sweet Potato Gnocchi, Caramelized Carrots and Sautéed Savoy Cabbage*

33

## Pan Roasted Sea Bass

*Sautéed Spinach, Vegetable Cous Cous, Preserved Lemon Vinaigrette and Olive Puree*

34

## Cremini Pansotti

*Ratatouille Vegetables and Herb Garlic Sauce*

24

## Sautéed Dover Sole

*French Beans Almandine, Parsley Potatoes, Lemon Caper Sauce*

45

## Chef's Daily Special

Market Price

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, especially if you have certain medical conditions." For the overall comfort and enjoyment of our guests, we ask that all cellular devices be turned to silent mode.