

*F*irst Course

Soup of the Day
8

French Onion Soup
French Bread Croutons and Melted Gruyere
9

Butterhead Salad
Roasted Plum Tomatoes, Crumbled Goat Cheese, Crisp Prosciutto
10

Italian Mozzarella di Buffalo and Heirloom Tomatoes
Arugula and Toasted Pine Nuts, White Balsamic Vinaigrette
15

Edamame Dumplings
Daikon and Carrot Salad, Sesame Glaze and Lemongrass Soy Dipping Sauce
14

Maine Lobster Tail
Fanned Avocado, Citrus and Vanilla Vinaigrette
18

*E*ntree Salads

Eberly Farm Organic Free Range Chicken Salad
*Diced Celery, Roasted Pine Nuts, Fine Slices of Honeydew and Cantaloupe
Melon, Berries, Nonfat Natural Yogurt Dressing*
18

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

Tuna Nicoise
*Tri Colored Potatoes, Hard Cooked Egg, Lemon Anchovies, Olives, French
Beans, Butterhead Lettuce*
21

*M*ain Course

Wild Mushroom and Gruyere Quiche
Baby Lettuce and Marinated Tomatoes
19

Cremeni Pansotti
Ratatouille Vegetables and Herb Garlic Sauce
22

Grilled Organic Salmon
*Thai Pickled Cucumbers with a Salad of Edamame, Bean Sprouts and Carrots,
Ginger Glaze*
26

Pan Roasted Sea Bass
*Sautéed Spinach, Vegetable Cous Cous, Preserved Lemon Vinaigrette and Olive
Puree*
30

Broiled Maryland Style Crab Cakes
Israeli Cous Cous, Seasonal Vegetables and Baby Arugula
34

Roast Duck Breast
Sweet Potato Gnocchi, Caramelized Carrots and Sautéed Savoy Cabbage
31

Grilled Niman Ranch Beef Filet
Crispy Potato Sticks, Wild Mushroom and Asparagus Sauté, Port Reduction
35

The Lafayette Restaurant Supports Local Farming
and Sustainable Fishing Practices



Executive Chef Peter Schaffrath