

LUTÈCE

week of

gordal olives	6
manifest sourdough & cultured butter	10
shigoku oysters	18
melon & sungold anise hyssop, tomato consommé	18
cucumber cashew, stone fruit, black garlic	20
grand aioli fleur d'ail frite, tarragon, crudités	22
steak tartare biquiho, habanada, nasturtium	25
bluefin tuna 'nduja, tomato, lovage	26
charred napa cabbage tahini, parmesan, roasted sesame	19
onion farci lardon, apricot, beef cheek	26
pomme paillason crème fraîche, dill, ossetra caviar	30 _{pc}
hokkaido uni egg yolk jam, pomme de terre, vin jaune	35
foie gras pain perdu, raspberry, hazelnut	38
ratatouille charred aubergine, fermented pepper, chanterelle	32
king ora salmon courgette, sungold, smoked butter	42
berkshire pork shishito, husk cherry, jus	48
orvia duck fig, shiso, bigarade	50

A 20% service charge is added to every check for our team both in the kitchen & the dining room.

This goes to help pay & supplement base wages, health insurance & employee benefits.

Tipping is not expected, but you are welcome to do so if you wish.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.