

# LUTÈCE

menus change frequently, and while we do our best to keep them as up to date as possible online, there may be slight differences from what is offered in the restaurant.

marinated olives	7
pain au lait & cultured butter	10
<b>gem salad</b> buttermilk herb dressing, radish, pickled shallots	18
<b>asparagus duo</b> smoked eel aioli, pickled ramps, trout roe	24
<b>steak tartare</b> smoked butter, preserved alliums, harissa	25
<b>fluke</b> green strawberry, granny smith, marigold	26
<b>charred napa cabbage</b> tahini, parmesan, roasted sesame	19
<b>mussels</b> braised chickpeas, fermented pepper, grilled flatbread	25
<b>fried sweetbreads</b> stuffed morels, watercress, vin jaune	28
<b>le puy lentils</b> lardons, mushroom, black garlic, coddled egg	34
<b>rockfish</b> favas, bangs island mussels, green coconut curry	40
<b>orvia duck</b> duck leg sausage, watercress, fennel, bigarade	48
<b>lamb 3 ways</b> loin, merguez, confit belly, pickled asparagus	50
<b>pithivier</b> chicken sausage, peppadew, truffle jus, nettle <i>*limited quantities*</i>	38
<b>five course chef's tasting</b>	125
<i>*to be enjoyed by the whole table only*</i>	
<b>sommelier wine pairing</b>	80

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.