

# LUTÈCE

<b>week of</b>	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.*