

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