

LUTÈCE

week of

gordal olives 6

pain au lait
& cultured butter 10

supremo melon 12

grand aioli fried caulilini, tarragon, crudités 18

cucumber cashew, cherry, black garlic 20

steak tartare basil, preserved alliums, potato 25

bluefin tuna strawberry, pineapple, avocado 26

charred napa cabbage tahini, parmesan, roasted sesame 19

onion farci lardon, apricot, beef cheek 26

fried sweetbreads sungold, peach, green tomato 28

pomme paillasson crème fraîche, dill, ossetra caviar 30pc

white asparagus morel, cured egg, crème crue 32

king ora salmon cauliflower, courgette, smoked butter 42

berkshire pork aubergine , jus, lovage 45

orvia duck cherry, duck leg sausage, bigarade 48

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.