

# LUTÈCE

<b>week of</b>	gordal olives	6
	serrouda & chili oil	7
	pain au lait & cultured butter	10
<b>grand aioli</b> ouef, basil, crudités		18
<b>asparagus</b> smoked eel aioli, pickled ramp, trout roe		24
<b>steak tartare</b> hollandaise, harissa, manifest bread		25
<b>fluke</b> green strawberry, granny smith, marigold		26
<b>charred napa cabbage</b> tahini, parmesan, roasted sesame		19
<b>tongue &amp; cheek</b> favas, english peas, braising greens		28
<b>fried sweetbreads</b> stuffed morels, asparagus puree, vin jaune		28
<b>pomme paillason</b> crème fraîche, dill, ossetra caviar		25   75
<b>risotto</b> stinging nettle, horseradish, coddled egg		32
<b>rockfish</b> bok choy, bangs island mussels, celeriac		38
<b>berkshire pork</b> aubergine farci, jus		42
<b>duck</b> cherries, duck leg sausage, bigarade		46
<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.*

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