

LUTÈCE

week of

	gordal olives	6
	pain au lait & cultured butter	10
	shigoku oysters elderflower & sesame	18
melon & sungold	anise hyssop, tomato consommé	18
cucumber	cashew, cherry, black garlic	20
grand aioli	fleur d'ail frite, tarragon, crudités	22
steak tartare	basil, cornichons, potato	25
bluefin tuna	'nduja, tomato, lovage	26
charred napa cabbage	tahini, parmesan, roasted sesame	19
onion farci	lardon, apricot, beef cheek	26
pomme paillasson	crème fraîche, dill, ossetra caviar	30 ^{pc}
hokkaido uni	egg yolk jam, pomme de terre, vin jaune	35
foie gras	pain perdu, raspberry, hazelnut	38
ratatouille	charred aubergine, fermented pepper, chanterelle	32
king ora salmon	courgette, nasturtium, smoked butter	42
berkshire pork	shishito, husk cherry, jus	48
orvia duck	cherry, shiso, bigarade	50

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.