LUTÈCE

week of

gordal olives	6
pain au lait & cultured butter	10
bangs island mussels	10

consommé shiitake, matsutake, lapsang	16
grand aioli fried caulilini, basil, crudités	22
steak tartare boquerones, charred peppers, nasturtium	25
hiramasa pear, kohlrabi, marigold	26

charred napa cabbage tahini, parmesan, roasted sesame	19
onion farci lardon, apricot, beef cheek	26
pomme paillasson crème fraîche, dill, ossetra caviar	30pc
oursin egg yolk jam, pomme de terre, vin jaune	35
stone crab nettle, celeriac, sherry	38

mille crêpe bitter greens, celeriac, pumpkin jus	30
rockfish habanada, savoy cabbage, beurre blanc	45
pithivier squab, duck sausage, apple	48
orvia duck fig, crème fraîche, bigarade	50
boeuf sunchoke, horseradish, sauce diable	65

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.