

LUTÈCE

week of

gordal olives	6
pain au lait & cultured butter	10
bangs island mussels	10
melon & sungold anise hyssop, tomato consommé	18
grand aioli fried caulilini, basil, crudités	22
steak tartare boquerones, charred peppers, nasturtium	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}
oursin egg yolk jam, pomme de terre, vin jaune	35
foie gras pain perdu, raspberry, hazelnut	38
mille crêpe gruyère, almond, pumpkin	30
king ora salmon foie gras, savoy cabbage, habanada	42
orvia duck fig, crème fraîche, bigarade	45
pithiver squab, duck sausage, apple	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.*