

LUTÈCE

week of

JUN 5 0 2024

manifest sourdough & cultured butter	8
marinated olives & guindillas	7
heirloom tomatoes pine nut crema, gooseberries, tomato gelée	18
steak tartare bone marrow, red wine onions, snap peas	23
bluefin tuna watermelon, thai chili, fig leaf	24
cucumbers sunflower labneh, black garlic, chardonnay vinegar	19
charred napa cabbage tahini, parmesan, roasted sesame	19
baked eggplant smoked tomato, herb de provence	20
ossetra caviar pomme paillason, crème fraîche, dill	68
grilled octopus corn, wax beans, sauce verte	26
slow cooked halibut mussels, fava greens, buttermilk	39
parisian gnocchi green garlic, english peas, burrata	28
dry aged steak sungolds, jimmy nardello, swiss chard	42
la belle farm duck cherry, chanterelles, soubise, cardamom	45
five course chef's tasting	120
<i>*to be enjoyed by the whole table only*</i>	
sommelier wine pairing	70
sans alcohol pairing	55

A 22% 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.



@lutecedc