

LUTÈCE.

starters

**NATURALLY
LEAVENED
FOCACCIA**
squash blossom butter, basil
[4]

JAMÓN SERRANO
24 month aged ham, pickled vegetables
[13]

RICOTTA MAISON
figs, honey vinegar, basil
[12]

CELERY ROOT POTAGE
confit garlic, croutons, celery leaf
[13]

ROAST SWEET POTATO
ewe’s blue cheese, smoked dates, almonds
[14]

CHARRED NAPA CABBAGE
tahini, parmesan, roasted sesame seeds
[15]

LOCAL GREENS
crispy quinoa, radish, banyuls vinaigrette
[12]

CHICKEN LIVER MOUSSE
husk cherry jam, pickled onion, sourdough
[13]

**OCTOPUS
A LA PLANCHA**
giganti beans, red onion, cured lemons
[18]

KULUGA CAVIAR (1OZ)
pommes paillasson, creme fraiche, dill
[42]

mains

PARISIAN GNOCCHI
maitake mushroom, shishito peppers,
comté cheese
[18 / 24]

ROAST HALF CHICKEN
carrots, cipollini onion, lemon, thyme
[26]

ROHAN DUCK
warren pear, endive, hakurei turnips
[34]

COD
nugget potatoes, horseradish cream, dill
[24]

LUTÈCE BURGER
caramelized onion, dijon miso,
vermont aged cheddar
[18]

NY SIRLOIN
creamed kale, pommes paillasson,
sauce béarnaise
[32]

sides

FRIES
dijonnaise, ketchup
[6]

**ROASTED BRUSSELS
SPROUTS**
duck fat , thyme
[8]

ROAST CARROTS
beurre noisette, lemon
[8]

g e o r g e t o w n e

ALL PARTIES WILL HAVE A 22% SERVICE CHARGE ADDED TO THE CHECK