

LUTÈCE.

starters

NATURALLY LEAVENED FOCACCIA

squash blossom butter, basil

[4]

JAMÓN SERRANO

18 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

garbanzo beans, red onion, cured lemons

[18]

KULUGA CAVIAR (1OZ)

pommes paillason, 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 paillason,
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