

LUTÈCE.

starters

SOURDOUGH FOCACCIA

house cultured butter, basil oil
[4]

JAMÓN SERRANO

18 month aged ham, pickled vegetables
[13]

RICOTTA MAISON

apple, hazelnuts, mint
[12]

FRENCH ONION SOUP

beef broth, gruyère cheese, garlic confit
[15]

ROAST SWEET POTATO

ewe's blue cheese, smoked dates, almonds
[14]

CHARRED NAPA CABBAGE

tahini, parmesan, roasted sesame seeds
[15]

LOCAL GREENS

winter citrus, fennel, banyuls vinaigrette
[13]

STEAK TARTARE

fermented hot sauce, capers, green peppercorns
[17]

SPANISH OCTOPUS

garbanzo beans, charred onion, pimentón
[18]

KULUGA CAVIAR (1OZ)

pommes paillason, creme fraiche, dill
[42]

mains

PARISIAN GNOCCHI

maitake mushroom, butternut squash,
comté cheese
[18 / 25]

ROAST HALF CHICKEN

carrots, arugula, meyer lemon
[26]

ROHAN DUCK

beets, endive, sauce bigarade
[34]

COD

nugget potatoes, horseradish cream, dill
[24]

LUTÈCE BURGER

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

NY SIRLOIN

chanterelle mushroom, kale, black garlic
[32]

sides

FRIES

dijonnaise, ketchup
[6]

ROASTED BRUSSELS SPROUTS

duck fat, red onion, 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