

# LUTÈCE.

## starters

### SOURDOUGH FOCACCIA

house cultured butter, basil oil  
[ 4 ]

### EDWARDS SURRYANO HAM

pickled vegetables  
[ 13 ]

### ROAST BEETS

smoked ricotta, quinoa, mint  
[ 14 ]

### HAMACHI CRU

cherries, radish, avocado  
[ 17 ]

### CHARRED NAPA CABBAGE

tahini, parmesan, roasted sesame seeds  
[ 15 ]

### LOCAL GREENS

strawberry, sunflower seed, banyuls vinegar  
[ 13 ]

### STEAK TARTARE

fermented hot sauce, capers, green peppercorns  
[ 17 ]

### GRILLED OCTOPUS

garbanzo beans, romesco, burnt lemon  
[ 18 ]

### KULUGA CAVIAR (1OZ)

pommes paillason, creme fraiche, dill  
[ 42 ]

## mains

### PARISIAN GNOCCHI

ramps, morels, comte  
[ 19 / 26 ]

### ROAST HALF CHICKEN

carrots, arugula, meyer lemon  
[ 26 ]

### ROHAN DUCK

beets, rhubarb, shiso  
[ 34 ]

### COD

peas, potato, sabayon  
[ 25 ]

### LUTÈCE BURGER

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

### LAMB

spring onion, labneh, mustard seeds  
[ 35 ]

## sides

### FRIES

dijonnaise, ketchup  
[ 6 ]

### CHARRED BROCCOLI

anchoïade, aleppo pepper  
[ 8 ]

### ROAST CARROTS

spring herb salsa verde  
[ 8 ]

g e o r g e t o w n e

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