

Bienvenue à Lumière. Nous croyons que le rire et la nourriture peuvent transcender toutes les langues. Même le français.

• Les frères Lumière ont dû inventer la cinématographie pour être des influenceurs. Tout ce dont vous avez besoin est un bon filtre et une tour de fruits de

LUMIÈRE

TO START

FRESH BAGUETTE (V) 12
beurre de baratte (butter)

FRENCH ONION SOUP. 19
veal stock, aged 1655 gruyère

GRILLED OCTOPUS (GF) 23
salsa matcha, potatoes, saffron aioli

PEAR & PISTACHIO (GF)(VG) . 21
red oak lettuce, pistachio, pear, pickled shallot

WEST COAST OYSTERS

1/2 DOZEN

RED WINE MIGNONETTE,
COCKTAIL SAUCE | 30

LITTLE GEM WEDGE 23
cherry tomato, lardon, blue cheese, crème fraîche dressing

BIBB LETTUCE (VG) 20
fines herbes, radish, champagne vinaigrette

HEIRLOOM TOMATO SALAD . 23
compressed watermelon, watercress, tarragon, tofu cream toasted cashew, honey vinaigrette

add: seared salmon 18 (LSS) hanger steak 21

MAINS

NIÇOISE 2.0 (GF)(LSS) 30
seared ahi tuna, little gem, green bean, potato, olive, jammy chino farms egg, whole grain mustard dressing

LOBSTER CHOP 35
mizuna & little gem, heart of palm, avocado, sungold tomato, chorizo panko, black sesame, citrus vinaigrette

SHRIMP LOUIE SALAD 35
marinated prawn, kumoto cherry tomato, persian cucumber, avocado, lettuce, cured egg yolk, remoulade dressing

CAESAR SALAD WITH ROTISSERIE CHICKEN 31
pulled rotisserie chicken, anchovy, bagna càuda, crouton

B.L.A.T 29
country loaf, nukes's bacon, lettuce, avocado, tomato, greens

CROQUE MADAME 34
jambon, gruyère, sunnyside egg, mornay, greens

THE BURGER. 28
lettuce, tomato, red onion, whole grain mustard aioli, pickle
add: nukes's bacon 4, tillamook cheddar 3

FRIED EGGPLANT (GF)(VG) 30
roasted eggplant puree, citrusy ricotta, calabrian chili/hazelnut pesto, fresh mint leaf, zucchini flowers, urfa biber dust

FAROE ISLAND SALMON (LSS) 39
murasaki sweet potato, chinese long beans, roe beurre blanc

ROTISSERIE CORNISH HEN 26
fries & mayo

LUMIÈRE SIGNATURE

STEAK FRITES 42
hanger steak, sauce au poivre, french fries

SIDES

SIDE SALAD
champagne vinaigrette
11

FRENCH FRIES
whole grain mustard aioli
11

HARICOTS VERTS
garlic, butter, parsley
12

(v) - vegetarian | (vg) - vegan | (gf) - gluten-free | (n) - contains nuts | (df) - dairy-free | (lss) - locally sourced & sustainable

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



CAFE LUMIERE LA COLOMBE X CENTURY PLAZA ‘ BLACKDOG’ ESPRESSO

Proudly serving La Colombe Coffee& Lot 35 Tea
locally & sustainably sourced

- drip coffee | 6

espresso | 7

americano | 7

cappuccino | 9

latte | 9
- cold brew | 9

earl grey | 7

sencha green | 7

chamomile | 7

MILK OPTIONS CHOOSE ONE

whole milk | skim milk | soy milk | oat milk | almond milk

FLAVORS CHOOSE ONE +.50

vanilla | salted caramel | hazelnut | chai | sugar-free vanilla

COCKTAILS

- LUMIERE MARTINI
Armagnax Blanche, Fino Sherry, Genepy, Sencha, Bitters, Choice of alcohol
Grey Goose Vodka 24
Citadelle Cornichon Gin 26
- SMOKEY OLD FASHIONED
Maker’s Mark Bourbon, WhistlePig Rye, Mezcal, Coffee Bitters 24
- LUX ESPRESSO MARTINI
Vanilla & Coffee Infused Haku Vodka, Giffard Creme De Cacao, Mr. Black Coffee Liqueur, Fresh Pulled Espresso 24
- ALCOHOL FREE
- MIDI SPRITZ
Verjus, Giffard Aperitif, Tonic 16
- LE MATADOR
Lyre’s Agave Blanco, Giffard Pineapple, lime, Agave Nectar 16

BOTTLED BEER

- TRUMER *Pilsner* | CA10
- MADEWEST *(16 oz in a can) I.P.A.* | CA. . .13
- STELLA “LIBERTÉ” *Zero Proof* | BE .9

DRAFT 16oz

- TRUMER *Pilsner* | CA13
- PERONI *Pale Lager* | IT.13
- STELLA *Lager* | BE.13
- SKYDUSTER *I.P.A.* | CA.13
- GUINNESS *Stout* | IE13

WINES BY THE GLASS

- Sparkling
- Brut **Laurent Perrier** ‘La Cuvée’ Tours-sur-Marne Reims | FR. 26/120
- Brut Rose **Chandon** | CA18/80
- Alcohol Free **French Bloom “Le Blanc”** | FR. 20/ 80
- Alcohol Free **French Bloom “Le Rose”** | FR 22/ 88
- Rosé
- Cinsault, Grenache blend **Rumor** Cotes de Provence | FR ‘22..... 24/96
- Cinsault, Grenache blend **Peyrassol** ‘Cuvee des Commandeurs’ Cotes de Provence | FR ‘22..... 22/100
- White
- Chablis **Domaine Vocoret & Fils**, Chablis | FR ‘23.25/ 115
- Sauvignon Blanc, **Cloudy Bay**, | New Zealand ‘2521/100
- Red
- Montepulciano blend, **Thera**, Super Tuscan | IT ‘22 20/90
- Cabernet Sauvignon **Caymus** Fairfield | CA ‘23. 26/115
- Pinot Noir, **Cloudy Bay**, | New Zealand ‘23. 21/100

