



LUMIÈRE

TO SHARE

- FRESH BAGUETTE (V)12

beurre de baratte (butter)
- FRENCH ONION SOUP19

veal stock, swiss, aged gruyère
- BIBB LETTUCE SALAD (VG)(DF)20

finest herbs, radish, champagne vinaigrette
- LITTLE GEM WEDGE (GF)23

cherry tomato, lardon, blue cheese, harissa crème fraîche dressing
- PEAR & PISTACHIO SALAD (VG)(N)(GF) 21

red oak lettuce, pistachios, pear, pickled shallots, tarragon, apple cider vinaigrette
- CASTELFRANCO SALAD (V)(N)(GF) 22

heart of palm, sugar snap peas, fresh mint, candied almond, honey vinaigrette
- STEAK TARTARE (DF)25

cured egg yolk, shallot, capers, parsley, dijon, grilled rustic loaf
- CHARCUTERIE PLATE40

choice of any 4 meats or cheese
(add 5 jotass for an additional 45)

FROM THE SEA

LE GRAND SELECTION (GF) (LSS)
crab, oysters, prawns, lobster 110
add: petrossian royal ossetra
caviar 150

- SHRIMP COCKTAIL (GF)(DF) cocktail sauce 20
- OYSTERS (GF)(DF) mignonette, cocktail sauce . . . 1/2 dozen for 30
- SALMON TARTARE (LSS) (DF) avocado, sesame, jalapeño, cucumber, lavash 24
- PLATEAU (GF)(DF) crab, oysters, prawns 65
- CAVIAR (GF)(DF) petrossian royal ossetra, crème fraîche, chive, potato chips 150

CHARCUTERIE

MEATS (DF)		CHEESE (V)	
5 JOTAS SP	60	OSSAU-IRATY FR	14
SOPRESSATA SALAMI IT	16	PETITE BRIE FERMIER FR	14
PROSCIUTTO DI PARMA IT	16	BRABANDER GOUDA NL	14
FERMIN SERANO SP	16	COMTE FR	14
FERMIN JAMON IBERICO SP	20	SHROPSHIRE BLUE UK	15
WAGYU SALAMI USA	17	CAPRIOLE'S SOFIA USA	20

MAINS

- CARBONARA (V) short rigatoni, chinos farms egg yolk, fresh peas, parmesan cheese, smoked mushroom 'bacon' 40
- WILD SEA BASS (LSS) (GF) flageolet beans, globe artichoke heart, semi dry heirloom cherry tomato, crunchy black garlic oil, chive oil 60
- BOUILLABAISSE (LSS) scallop, prawn, langoustine, crawfish, saffron tomato broth, grilled bread with saffron aioli 55
- LAMB (GF) (N) colorado lamb saddle, pea puree, thumbelina carrot, crispy chestnut, wild rice65
- BEELER PORK (GF) 12oz bone-in beeler pork chop, braised leek, crispy shallots39
- STEAK FRITES (GF) 8oz prime ribeye filet, beurre maître d'hôtel | add: 3 oz dungeness crab 25 55
- OXTAIL BUCATINI tomato veal sauce, fresh ricotta, calabrian chili pesto, squash blossom, gremolata, olive oil.39
- FRIED EGGPLANT (V) (N) roasted eggplant puree, citrusy ricotta, calabrian chili/hazelnut pesto, fresh mint leaf, zucchini flowers, urfa biber dust30
- MARY'S ORGANIC CHICKEN BREAST (GF) Okinawa potato, shiitake mushroom, swiss chard, grilled garlic chive, chicken shiitake jus45
- BRAISED SHORT RIB (N) pomme purée, roasted pearl onion, hon-shimeji, crunchy garlic, red wine reduction.50

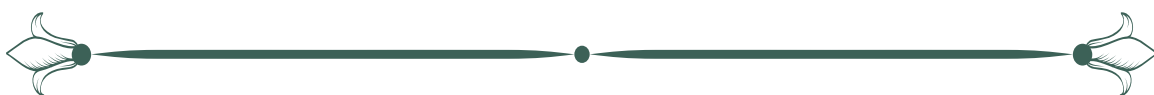
32oz FLANNERY FARMS SHORTBONE TOMAHAWK (GF) (LS)
served with pomme aligot & sauce au poivre 195
add: whole lobster 85

sides

- FRENCH FRIES (GF)(N)14
whole grain mustard aioli
- GRILLED ASPARAGUS (GF)15
black lime labneh, gribiche
- GLAZED CARROTS (GF)(N) 14
dijon butter, spiced almonds
- POMME PURÉE (GF) 15
weiser farm yukon gold potato, chive, european butter
- BROCCOLINI (GF) (N) (VG) 14
piquillo pepper romesco, green garlic, almonds

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

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



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