



## TO SHARE

- FRESH BAGUETTE** (v) . . . . .12  
beurre de baratte (butter)
- CORN BISQUE** (vg)(gf) . . . . .19  
coconut milk, garlic, shallots
- BIBB LETTUCE SALAD** (vg)(df) . . . . .20  
fines herbes, radish, champagne vinaigrette
- NICOISE 2.0** (gf) (lss) . . . . .30  
seared ahi tuna, little gem, green bean, potato, olive,  
jammy chino farms egg, whole grain mustard dressing
- CHICKEN CAESAR SALAD** . . . . . 21  
pulled rotisserie chicken, anchovy, bagna cauda, crouton
- PEAR & PISTACHIO** (vg)(n)(gf) . . . . . 21  
red oak lettuce, pistachios, pear, pickled shallots, tarragon,  
apple cider vinaigrette  
add salmon 18 | hanger steak 21 | rotisserie chicken 15
- LOBSTER CHOP** (gf) . . . . .35  
mizuna & little gem, heart of palm, avocado, sungold  
tomato, chorizo panko, black sesame, citrus vinaigrette
- CHARCUTERIE PLATE** . . . . .40  
choice of any 4 meats or cheese  
(add 5 jotas 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 SERRANO sp       | 16 | COMTE fr               | 14 |
| FERMIN JAMON IBERICO sp | 20 | SHROPSHIRE BLUE uk     | 15 |
| WAGYU SALAMI usa        | 17 | CAPRIOLE'S SOFIA usa   | 20 |

## MAINS

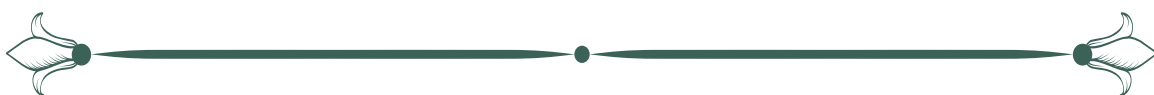
- FISH SANDWICH** beer batter, green goddess coleslaw, mayonnaise, hot sauce, american cheese . . . . .25
- SUGO ORECCHIETTE PASTA** housemade orecchiette, lamb sugo, tomatoes, oussau irraty cheese . . . . . 39
- FAROE ISLAND SALMON** (gf) murasaki sweet potato, chinese long beans, roe beurre blanc . . . . .39
- THE BURGER** lettuce, tomato, red onion, whole grain mustard aioli, pickle . . . . .28  
add: nueske's bacon 4 | tillamook cheddar 3
- FRIED EGGPLANT** (v) (n) roasted eggplant puree, citrusy ricotta, calabrian chili/hazelnut pesto, fresh mint leaf,  
zucchini flowers, urfa biber dust . . . . .30
- MARY'S ORGANIC CHICKEN BREAST** (gf) butter chicken, basmati rice, herb salad . . . . .45
- RAINBOW TROUT** (n) almond cream, puffed rice, braised swiss chard . . . . .42
- VEAL CHOP MARSALA** mushrooms, pearl onions, marsala cream . . . . .80

HANGER STEAK sauce au poivre | 42  
PRIME RIB-EYE FILET beurre maitre d'hotel | 55  
16oz FLANNERY NEWYORK sauce au poivre | 68  
choice of: french fries, twice fried crispy potato, pomme puree

## SIDES

- |                                                                          |                                                                      |                                                                                                   |
|--------------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| <b>FRENCH FRIES</b> (gf)(n) . . . . .14<br>whole grain mustard aioli     | <b>TWICE FRIED CRISPY POTATOES</b> 14<br>garlic, sallot              | <b>POMME PURÉE</b> (gf) . . . . .15<br>weiser farm yukon gold potatoes,<br>chive, european butter |
| <b>GRILLED ASPARAGUS</b> (gf) . . . . .15<br>black lime labneh, gribiche | <b>SIDE SALAD</b> (gf) (vq) . . . . .12<br>red and green oaks, chive |                                                                                                   |

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



# LUMIÈRE

