

Lillette



APPETIZERS

White Truffle Parmigiano Toast	14	Escargots	13
wild mushrooms marrow veal glace		mixed mushrooms Calvados cream	
Tagliolini Pasta	14	Sizzling Shrimp	12
jerusalem artichokes anchovy ricotta olive oil		lemon-oregano vinaigrette	
Boudin Noir Lillette	10	Fried Shishito Peppers	10
homemade spicy mustard cornichon		Parmigiano-Reggiano lemon	
Duck Confit Landaise	15	Alaskan King Crab Claws	28
escarole crispy marrow potato red wine vinaigrette		[6 OZ] passionfruit butter	
Potato Gnocchi	9	Crudo di Pesce	15
sage brown butter cream		daily raw fish accompaniments	
Fried Lamb Meatballs	12	Burrata	14
lemon mint honey yogurt		tomato fava beans fried gnocchi pesto	
Grilled Beets	11	Eggplant and Zucchini Crisps	11
goat cheese walnuts		tzatziki	
		Artisanal Cheese Plate	14

SOUPS & SALADS

Italian Wedding Soup	<i>cup 8 bowl 10</i>	Mixed Greens	9
veal & pork meatballs spinach pasta Parmigiano-Reggiano		radish hard boiled egg anchovy-garlic dressing	
Chilled Sweet Corn Broth	<i>bowl 14</i>	Arugula	10
jumbo lump crab meat avocado		stone fruit ricotta salata mint almonds	
		Fresh Hawaiian Hearts of Palm	14
		lemon Parmigiano-Reggiano olive oil	

ENTRÉES

ROASTED POULET BREAST	26	FRIED SOFTSHELL CRAB	29
Brussels sprouts balsamic glazed onions mushroom vinaigrette		melon arugula salad basil herbed vinaigrette	
GRILLED HANGER STEAK	29	SAUTÉED SPICED DRUM	29
marrowed bordelaise fries		quinoa zucchini tomato fennel vinaigrette	
ROASTED MUSCOVY DUCK BREAST	31	BAKED WHOLE FISH	mp
cauliflower polonaise sautéed spinach toasted shallot sauce		lemon olive oil	
BRAISED LAMB SHOULDER	28	Vegan Entrée	mp
semolina gnocchi wilted spinach		ask your server	