

Lilette



APPETIZERS

White Truffle Parmigiano Toast wild mushrooms marrow veal glace	14	Escargots mixed mushrooms Calvados cream	13
Tagliolini Pasta Jerusalem artichokes anchovy ricotta olive oil	14	Sizzling Shrimp lemon-oregano vinaigrette	12
Boudin Noir Lilette homemade spicy mustard cornichon	10	Sautéed Sweetbreads mushroom ragout	14
Duck Confit Landaise escarole crispy marrow potato red wine vinaigrette	15	Alaskan King Crab Claws [6 OZ] passionfruit butter	28
Potato Gnocchi sage brown butter cream	9	Crudo di Pesce daily raw fish accompaniments	15
Lobster Bake chanterelles roasted fennel	18	Stuffed Crepe mushroom escarole béchamel pickled mushroom salad	12
Grilled Beets goat cheese walnuts	11	Artisanal Cheese Plate	14

SOUPS & SALADS

Italian Wedding Soup veal & pork meatballs spinach pasta Parmigiano-Reggiano	<i>cup 8 bowl 10</i>	Mixed Greens radish hard boiled egg anchovy-garlic dressing	9
Cream of Sunchoke roasted garlic thyme crème fraîche	<i>cup 7 bowl 10</i>	Arugula spiced almonds white cheddar apple white wine vinaigrette	12
		Fresh Hawaiian Hearts of Palm lemon Parmigiano-Reggiano olive oil	14

ENTRÉES

ROASTED POULET BREAST Brussels sprouts balsamic glazed onions mushroom vinaigrette	26	BRAISED LAMB SHOULDER semolina gnocchi wilted spinach	28
GRILLED HANGER STEAK marrowed bordelaise fries	29	SAUTÉED SPICED DRUM roasted butternut squash wilted kale black garlic maitre d butter	29
ROASTED MUSCOVY DUCK BREAST cauliflower polonaise sautéed spinach toasted shallot sauce	31	SAUTÉED BRANZINO roasted sunchoke carrots hazelnut gremolata	29
GRILLED HERB-CRUSTED WHOLE SQUAB radicchio salad shaved fennel citrus anchovy	38	Vegan Entrée ask your server	mp