

Lilette



APPETIZERS

Grilled Beets goat cheese walnuts	14	Potato Gnocchi sage brown butter cream	13
Tagliatelle mussels tomato oregano espelette pepper & anchovy butter	17	Sizzling Shrimp lemon-oregano vinaigrette	18
Escargots mixed mushrooms calvados cream	16	Salmon Rillette cornichon & caper relish baguette	19
White Truffle Parmigiano Toast wild mushrooms marrow veal glace	18	Alaskan King Crab Claws passion fruit butter	mkt

SOUPS & SALADS

Fresh Hawaiian Hearts of Palm lemon Parmigiano-Reggiano olive oil	18	Italian Wedding Soup veal & pork meatballs spinach pasta Parmigiano-Reggiano	<i>cup 9 bowl 13</i>
Arugula burrata orange haricots verts garlic croutons citrus green garlic vinaigrette	17	Creamy Spring Vegetable Soup potato leek carrot arugula pistou	<i>cup 8 bowl 12</i>
Radicchio king trumpet mushrooms basil lemon & anchovy vinaigrette Parmigiano Reggiano	16	Duck Confit Landaise escarole duck fat potatoes crispy marrow red wine vinaigrette	22

ENTRÉES

SAUTEED SALMON english peas pancetta chicken jus escarole tarragon	38	GRILLED HANGER STEAK marrowed bordelaise fries	37
ROASTED MUSCOVY DUCK BREAST cauliflower polonaise sauteed spinach toasted shallot sauce	39	SAUTEED COD sugar snap peas king trumpet mushrooms asparagus Nori butter	38
BRAISED LAMB SHOULDER semolina gnocchi wilted spinach	35	Seared Kobe Burger gremolata sesame seed bun French fries	24
ROASTED POULET BREAST brussels sprouts balsamic glazed onions mushroom vinaigrette	28	Vegan Entree ask your server	28