

# Lilette




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## APPETIZERS

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<b>Grilled Beets</b>	14
goat cheese walnuts	
<b>Caramelle Carbonara</b>	17
guanciale asparagus Pecorino Romano	
<b>Escargots</b>	16
mixed mushrooms calvados cream	
<b>White Truffle Parmigiano Toast</b>	18
wild mushrooms marrow veal glace	

<b>Potato Gnocchi</b>	13
sage brown butter cream	
<b>Sizzling Shrimp</b>	18
lemon-oregano vinaigrette	
<b>Salmon Rillette</b>	19
cornichon & caper relish baguette	

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## SOUPS & SALADS

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<b>Fresh Hawaiian Hearts of Palm</b>	18
lemon Parmigiano-Reggiano olive oil	
<b>Arugula</b>	17
burrata orange haricots verts garlic croutons citrus green garlic vinaigrette	
<b>Mixed Greens</b>	15
pickled fennel radish feta lemon & black garlic vinaigrette	

<b>Italian Wedding Soup</b>	cup 9 bowl 13
veal & pork meatballs	
spinach pasta Parmigiano-Reggiano	
<b>Spicy Vegetable Broth</b>	
lentils chickpeas kale tomato	
harissa	cup 8 bowl 12
<b>Duck Confit Landaise</b>	22
escarole duck fat potatoes crispy marrow	
red wine vinaigrette	

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## ENTRÉES

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<b>SAUTEED SALMON</b>	38
english peas pancetta chicken jus	
escarole tarragon	
<b>ROASTED MUSCOVY DUCK BREAST</b>	39
cauliflower polonaise sauteed spinach	
toasted shallot sauce	
<b>BRAISED LAMB SHOULDER</b>	35
semolina gnocchi wilted spinach	
<b>ROASTED POULET BREAST</b>	28
brussels sprouts balsamic glazed onions	
mushroom vinaigrette	

<b>GRILLED HANGER STEAK</b>	37
marrowed bordelaise fries	
<b>SAUTEED COD</b>	38
sugar snap peas king trumpet mushrooms	
asparagus Nori butter	
<b>Seared Kobe Burger</b>	24
gremolata sesame seed bun French fries	
<b>Vegan Entree</b>	28
ask your server	