

# Lilette



## APPETIZERS

<b>White Truffle Parmigiano Toast</b> wild mushrooms marrow veal glace	14	<b>Escargots</b> mixed mushrooms Calvados cream	13
<b>Saffron Pappardelle</b> mushrooms fennel olive oil	13	<b>Sizzling Shrimp</b> lemon-oregano vinaigrette	12
<b>Boudin Noir Lilette</b> homemade spicy mustard cornichon	10	<b>Marinated Spanish Anchovies</b> basil brushcetta stewed Vidalia onions	13
<b>Duck Confit Landaise</b> escarole crispy marrow potato red wine vinaigrette	15	<b>Alaskan King Crab Claws</b> [6 OZ] passionfruit butter	28
<b>Potato Gnocchi</b> sage brown butter cream	9	<b>Crudo di Pesce</b> daily raw fish accompaniments	15
<b>Braised Veal Cheeks</b> mixed greens horseradish vinaigrette	18	<b>Grilled Beets</b> goat cheese walnuts	11
		<b>Artisanal Cheese Plate</b>	14

## SOUPS & SALADS

<b>Italian Wedding Soup</b> veal & pork meatballs spinach pasta Parmigiano-Reggiano	<i>cup 8 bowl 10</i>	<b>Mixed Greens</b> hard boiled egg radish anchovy garlic vinaigrette	11
<b>Chicken Broth</b> poached egg tomato leeks extra virgin olive oil	<i>cup 8 bowl 11</i>	<b>Arugula</b> curried almonds mushroom Pecorino Romano Banyuls vinaigrette	12
		<b>Fresh Hawaiian Hearts of Palm</b> lemon Parmigiano-Reggiano olive oil	14

## ENTRÉES

<b>ROASTED POULET BREAST</b> Brussels sprouts balsamic glazed onions mushroom vinaigrette	26	<b>BRAISED LAMB SHOULDER</b> semolina gnocchi wilted spinach	28
<b>GRILLED HANGER STEAK</b> marrowed bordelaise fries	29	<b>SAUTÉED DRUM</b> fingerling potato swiss chard potato leek cream	29
<b>ROASTED MUSCOVY DUCK BREAST</b> cauliflower polonaise sautéed spinach toasted shallot sauce	31	<b>PAN ROASTED SALMON</b> herbed cous cous almonds citrus fennel dill crème fraîche	32
<b>GRILLED HERBED SQUAB</b> wilted pea tendrils wild mushrooms natural jus	39	<b>Vegan Entrée</b> ask your server	mp