

LUMIÈRE

TO SHARE

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|---|-----------|
| FRESH BAGUETTE (v) | 8 |
| <i>beurre de baratte (butter)</i> | |
| FRENCH ONION SOUP | 17 |
| <i>veal stock, swiss, aged gruyère</i> | |
| BIBB LETTUCE SALAD (VG)(DF) | 18 |
| <i>fines herbes, radish, champagne vinaigrette</i> | |
| LITTLE GEM WEDGE | 21 |
| <i>cherry tomato, lardon, blue cheese, crème fraîche dressing</i> | |
| PEAR & PISTACHIO SALAD (VG)(N)(GF) | 20 |
| <i>red oak lettuce, pistachio, pear, pickled shallot, tarragon, apple cider vinaigrette</i> | |
| ESCARGOT | 23 |
| <i>garlic butter, spinach, shallot, parsley, absinthe</i> | |
| CHICKEN LIVER MOUSSE | 23 |
| <i>olive oil jam, toasted country loaf</i> | |
| STEAK TARTARE (DF) | 25 |
| <i>cured egg yolk, shallot, caper, parsley, dijon, grilled rustic loaf</i> | |
| CHARCUTERIE PLATE | 40 |
| <i>choice of any 4 meats or cheese</i> | |

FROM THE SEA

LE GRAND SELECTION (gf)
crab, oysters, prawns, lobster 110
add: petrossian royal ossetra caviar 110

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| SHRIMP COCKTAIL (gf) <i>cocktail sauce</i> | 20 |
| OYSTERS (gf) <i>mignonette, cocktail sauce</i> | 1/2 dozen for 30 |
| SALMON TARTARE <i>avocado, sesame, jalapeño, cucumber, lavash</i> | 24 |
| PLATEAU (gf) <i>crab, oysters, prawns</i> | 65 |
| CAVIAR (gf) <i>petrossian royal ossetra, crème fraîche, chive, potato chips</i> | 110 |

CHARCUTERIE

| <u>MEATS</u> (df) | | <u>CHEESE</u> (v) | |
|---|-----------|---|-----------|
| FENNEL TOSCANA SALAMI <i>usa</i> | 9 | OSSAU-IRATY <i>fr</i> | 14 |
| | | <i>sheep, 6 months</i> | |
| SOPRESSATA SALAMI <i>it</i> | 16 | PETITE BRIE FERMIER <i>fr</i> | 14 |
| | | <i>cow</i> | |
| PROSCUITTO DI PARMA <i>it</i> | 16 | BRABANDER GOUDA <i>nl</i> | 14 |
| | | <i>goat, 6 months</i> | |
| FERMIN SERANO <i>sp</i> | 16 | COMTE <i>fr</i> | 14 |
| | | <i>raw cow, 12 months</i> | |
| FERMIN JAMON IBERICO <i>sp</i> | 20 | PIAVE VECCHIO <i>it</i> | 14 |
| | | <i>cow</i> | |
| WAGYU BRESAOLA <i>usa</i> | 20 | ST. FELICIEN TENTATION <i>fr</i> | 20 |
| | | <i>cow</i> | |
| WAGYU SALAMI <i>usa</i> | 17 | | |

MAINS

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| CARBONARA (v) <i>short rigatoni, chino farms egg yolk, fresh peas, parmesan cheese, smoked mushroom 'bacon'</i> | 40 |
| CHILEAN SEABASS (N) <i>squid ink mushroom puree, confit potatoes, chimichurri kohlrabi, cashews bread crumb mix</i> | 60 |
| SCALLOPS <i>coconut jasmine rice, green curry, crunchy shallots, black sesame, pickled escabeche</i> | 52 |
| LAMB (GF)(N) <i>colorado lamb saddle, pea puree, thumbelina carrot, crispy chestnut, wild rice</i> | 65 |
| BEELER PORK (GF) <i>12oz bone-in beeler pork chop, braised leek, crispy shallot</i> | 39 |
| STEAK FRITES (GF) <i>8oz prime ribeye filet, beurre maitre d'hotel add: 3 oz dungeness crab 25</i> | 55 |
| MUSHROOM GRATIN (v) <i>seasonal mushroom, spinach souffle, pickled daikon radish, creme fraîche, piave & boursin cheese</i> | 31 |
| JAPANESE EGGPLANT (GF)(VG) <i>marinated cherry tomatoes, sumac, evoo</i> | 28 |
| MORNAY CHICKEN BREAST <i>mary's chicken, garlic, roasted maitake mushroom, cipollini onion, chicken jus</i> | 35 |
| BRAISED SHORT RIB (n) <i>pomme purée, roasted pearl onion, hon-shimeji, crunchy garlic, red wine reduction</i> | 50 |
| SQUID INK PASTA <i>housemade squid ink spaghetti, santa barbara uni butter, dungeness crab, chilli flakes</i> | 39 |

32oz Flannery Farms Shortbone Tomahawk (gf)
served with pomme aligot & sauce au poivre 195
add: whole lobster 85

SIDES

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| FRENCH FRIES (gf) (n) | 11 | GLAZED CARROTS (gf) | 14 | BROCCOLINI (gf) (vg) | 14 |
| <i>whole grain mustard aioli</i> | | <i>dijon butter, spiced almond</i> | | <i>piquillo romesco, green garlic, almond</i> | |
| GRILLED ASPARAGUS (gf) | 15 | POMME PURÉE (gf) | 15 | | |
| <i>black lime lebneh, gribiche</i> | | <i>weiser farm yukon gold potato, chive, european butter,</i> | | | |

(v) - vegetarian | (vg) - vegan | (gf) - gluten-free | (n) - contains nuts | (df) - dairy-free



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