

Lillette



APPETIZERS

Grilled Beets goat cheese walnuts	11	Duck Confit Landaise escarole duck fat potatoes crispy marrow red wine vinaigrette	15
Saffron Pappardelle mushrooms fennel olive oil	13	Flash Fried Shishito Peppers lemon Parmigiano-Reggiano	10
Escargots garlic-parsley butter	12	Alaskan King Crab Claws [6 OZ] passionfruit butter	28
Five Minute Egg anchovy Parmigiano-Reggiano bruschetta	9	Sizzling Shrimp lemon-oregano vinaigrette	12

SOUPS

Italian Wedding Soup veal & pork meatballs spinach pasta Parmigiano-Reggiano	<i>cup 8 bowl 10</i>
Chicken Broth poached egg tomato leeks extra virgin olive oil	<i>cup 8 bowl 11</i>

SANDWICHES

Broccoli Rabe roasted sunchoke Provolone aioli ciabatta pullman loaf	12
Seared Kobe Burger gremolata sesame seed bun French fries	18

SALADS

Fresh Hawaiian Hearts of Palm lemon Parmigiano-Reggiano olive oil	14	Mixed Greens hard boiled egg radish anchovy garlic vinaigrette	11
Arugula curried almonds mushroom Pecorino Romano Banyuls vinaigrette	12	Braised Veal Cheeks mixed greens horseradish vinaigrette	18
Crispy Kale lemon Parmigiano-Reggiano grilled vegetables burrata	16		

ENTRÉES

GRILLED BLACK DRUM daily accompaniments	23	COQ AU VIN mushroom bacon pearl onions	21
PAN ROASTED SALMON herbed cous cous almonds citrus fennel dill crème fraîche	28	GRILLED HERBED HANGER STEAK potato bravas romesco	26