

Lilette



APPETIZERS

Grilled Beets	14	Potato Gnocchi	13
goat cheese walnuts		sage brown butter cream	
Truffle & Ricotta Ravioli	19	Sizzling Shrimp	18
herbs Maitake mushrooms Maderia butter		lemon-oregano vinaigrette	
Escargots	16	Louisiana Crab Claws (5oz)	mkt
mixed mushrooms calvados cream		passionfruit butter	
White Truffle Parmigiano Toast	18	Duck Liver Pate	18
wild mushrooms marrow veal glace		fig & onion chutney toasted brioche	

SOUPS & SALADS

Fresh Hawaiian Hearts of Palm	18	Italian Wedding Soup	cup 9 bowl 13
lemon Parmigiano-Reggiano olive oil		veal & pork meatballs	
Melon & Cucumber	16	spinach pasta Parmigiano-Reggiano	
watermelon cantaloupe kale basil ricotta salata white balsamic vinaigrette		Chilled Sweet Corn Broth	bowl 19
Mixed Greens	15	avocado Louisiana crabmeat	
pickled fennel radish feta lemon & black garlic vinaigrette		Duck Confit Landaise	22
		escarole duck fat potatoes crispy marrow red wine vinaigrette	

ENTRÉES

SAUTEED SNAPPER	38	GRILLED HANGER STEAK	37
confit fennel garlic bread crumbs sundried tomato pesto		marrowed bordelaise fries	
ROASTED MUSCOVY DUCK BREAST	39	SAUTEED BRANZINO	38
cauliflower polonaise sauteed spinach toasted shallot sauce		braised white beans broccoli rabe beurre blanc	
BRAISED LAMB SHOULDER	35	Seared Kobe Burger	24
semolina gnocchi wilted spinach		gremolata sesame seed bun French fries	
ROASTED POULET BREAST	28	Vegan Entree	28
brussels sprouts balsamic glazed onions mushroom vinaigrette		ask your server	