**APPETIZERS**

White Truffle Parmigiano Toast 14
mushrooms  marrow  veal glace'

Pappardelle 13
mushrooms  spinach  parmigiano  truffle oil

Boudin Noir Lilette 10
homemade spicy mustard  cornichon

Duck confit Landaise 17
escarole  crispy marrow  potato  red wine vinaigrette

Potato Gnocchi 9
Sage  brown butter cream

Marinated Spanish Anchovies 16
burrata  romesco  arugula  bruschetta

Alaskan King Crab Claws 28
passionfruit butter

Grilled Beets 11
goat cheese  walnuts

**SOUPS & SALADS & SANDWICHES**

Italian Wedding Soup  cup  8  bowl 10
veal & pork meatballs  spinach  parmigiana  pasta

Fresh Hawaiian Hearts of Palm 14
lemon  Parmigiano  olive oil

Escarole Salad 13
citrus  fennel  feta  herbed vinaigrette

Arugula & Brussels Sprouts 12
bacon  roasted shallot  blue cheese  sherry vinaigrette

Fried Oyster Sandwich 18
sesame seed bun  herbed aioli  roasted tomato

Caprese Foccacia Sandwich 12
burrata  basil pesto  cherry tomato

Lilette

Curbside pick-up  25% Off Wine  *  Beer  *  Dessert
Mon 4:00pm – 9:00pm  Tues - Sat 11:30am – 9:00pm
(504) 895-1636  menus online  liletterestaurant.com

**BOULIGNY CLASSICS**

The Bouligny Sirloin Burger 12
tomato, greens, red onion, aioli, sesame seed bun

Fries & Ailoi 7

Hushpuppies 9
jalapeno  corn  honey butter

Blue Crab Claws 11
Old Bay  remoulade

**ENTREES**

Roasted Poulet Breast 27
brussels sprouts  balsamic glazed onions  mushroom vinaigrette

Grilled Hanger Steak 31
marrowed bordelaise  fries

Roasted Muscovy Duck Breast 33
cauliflower  polonaise  sauteed spinach  toasted shallot sauce

Braised lamb shoulder 29
semolina gnocchi  wilted spinach

Seared Gulf Fish 29
couscous  citrus  mushrooms  sweet onion  escarole
black garlic  citrus vinaigrette

*Please ask about our Vegan option for the day