APPETIZERS

White Truffle Parmigiano Toast 14
mushrooms  marrow  veal glace'
Pappardelle 13
mushrooms  spinach  paramigiano  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