

# MAISON LUMIERE

Seasonal Menu - Where Every Evening Becomes a Memory

## STARTERS

|                                 |      |
|---------------------------------|------|
| Seared Hokkaido Scallops .....  | \$28 |
| Burrata & Heirloom Tomato ..... | \$21 |
| Wild Mushroom Tartlet .....     | \$19 |
| Tuna Crudo .....                | \$26 |
| French Onion Veloute .....      | \$17 |

## MAIN COURSE

|                                       |      |
|---------------------------------------|------|
| 45-Day Dry-Aged Ribeye .....          | \$68 |
| Butter-Poached Lobster .....          | \$72 |
| Duck a l'Orange Moderne .....         | \$54 |
| Hand-Rolled Truffle Tagliatelle ..... | \$42 |
| Miso-Glazed Black Cod .....           | \$58 |
| Harissa Roasted Cauliflower .....     | \$34 |

## DESSERTS

|                                 |      |
|---------------------------------|------|
| Valrhona Chocolate Sphere ..... | \$19 |
| Creme Brulee Lumiere .....      | \$15 |
| Lemon Verbena Pavlova .....     | \$16 |
| Tiramisu al Tartufo .....       | \$17 |

## DRINKS

|                                     |      |
|-------------------------------------|------|
| Golden Hour Martini .....           | \$22 |
| Smoked Old Fashioned .....          | \$24 |
| Sommelier's Wine Pairing .....      | \$85 |
| Garden Botanical (Zero-Proof) ..... | \$14 |

## SIGNATURE

|                                    |       |
|------------------------------------|-------|
| Le Voyage - 7 Course Tasting ..... | \$145 |
| Lumiere Caviar Service .....       | \$120 |
| Chef's Table Experience .....      | \$220 |

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