



# LUCILLE



NEW YEAR'S EVE 2019

6:00 pm dinner • \$75

## AMUSE

Lobster Cocktail  
*Avocado, tomato jus*

## FIRST COURSE

She-Crab Bisque with Sweet Corn and Crab Salad

**OR**

Red Oak Salad with Pomegranate  
*Brie, candied pecans, roasted chioggia beet, Moscato vinaigrette*

## INTERMEZZO

Butternut Squash Ravioli  
*Citrus brown butter, shaved Grana Padona, crispy sage*

## SECOND COURSE

Sous Vide Manhattan Filet  
*Aged cheddar potato rosti, haricot vert, Cabernet reduction*

**OR**

Organic Soy Poached Ora King Salmon  
*Melted leeks, soba, snow peas*

**OR**

Pan Roasted Miller Farms Chicken  
*Spiced fruit orzo, grilled asparagus, pan jus*

## DESSERT FOR TWO

Trio of Bomboloni  
*Pistachio, hazelnut, caramel, house-made hot fudge, crème chantilly*

*Champagne Toast with Commemorative Flute*