



LUCILLE



NEW YEAR'S EVE 2019

9:00 pm dinner \$70 • Dessert Buffet additional \$15

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