



LUCILLE



NEW YEAR'S EVE 2019

3:00 pm dinner • \$45

FIRST COURSE

She-Crab Bisque with Sweet Corn and Crab Salad

OR

Mixed Green Salad with Choice of Dressing

SECOND COURSE

Sous Vide Culotte

Aged cheddar potato rosti, haricot vert, Cabernet reduction

OR

Organic Soy Poached 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