



# LUCILLE

AT DRURY LANE



## NEW YEAR'S EVE 2018

*Served at 6 and 9 o'clock in the evening*

### AMUSE BOUCHE

#### FIRST COURSE

Roasted Yellow and Red Beet Salad  
*Arugula, pistachios, goat cheese, maple vinaigrette*

**OR**

Shrimp Bisque

#### SECOND COURSE

Potato Gnocchi with Vodka Sauce  
*Crispy pancetta, fresh basil, shaved Parmesan cheese*

#### THIRD COURSE

Pan Seared Sea Bass  
*Vegetable succotash, lemongrass butter sauce*

**OR**

Bone-In Filet  
*Parsnip puree, red cabbage confit, roasted baby carrots*

**OR**

Herb Roasted Lamb Chops  
*Turnip puree, mint pesto*

#### DESSERT FOR TWO

*Champagne Toast with Commemorative Flute*