



LUCILLE

SHAREABLE

Oysters Rockefeller (+15)

Minced Peppered-Bacon, Spinach, Parmesan, Herbed Breadcrumbs

Charcuterie & Cheese (+23)

Soppressata, Truffle Salami, Capicola, Hook's 7-year Cheddar, Rogue River Blue Cheese, Comte Cheese, Cantaloupe-Peach and Black Pepper Preserves, Raw Honey, Balsamic-Roasted Grapes, Grilled Sourdough, Cranberry-Hazelnut Crackers

PRIX FIXE DINNER

\$55 per Guest

STARTERS

Soup of the Day (V)

Caesar Salad (V)

Hearts of Romaine, Herb Croutons,
Shaved Parmesan,
House-Made Dressing

French Onion

Caramelized Onions, Beef Stock, Brandy, Gruyere

Stilton and Pear (V)

Artisanal Mixed Greens,
Stilton Blue Cheese, Poached Pear, Walnuts

MAINS

Cacio e Pepe (V)

Bucatini, Tellicherry Pepper, Pecorino Romano

Kale Salad

Shaved Kale, Parmesan, Pinenuts,
Dried Cherries, Grilled Sirloin, Salmon, or Chicken

Herb-Roasted Chicken

Spinach and Potato Puree, Heirloom Carrots

Fish of the Day

Fish and Chips

Golden-Battered Mahi-Mahi, French Fries,
Mushrooms and Peas, Jicama Slaw, Malt Vinegar

Shepherd's Pie

Slow-Braised Beef, Mirepoix, White Cheddar, Mashed Potatoes

NY Strip Steak Au Poivre 10 oz. (GF)

Dauphinoise Potatoes, Haricot Verts,
choice of Bernaise or Peppercorn Jus

DESSERT

Ice Cream Trolley

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan