



LUCILLE

NEW YEAR'S EVE DINNER 2024

\$225 per guest

6pm Prix-Fixe Dinner and 8pm Theatrical Performance of *The Little Mermaid*;
Unlimited, Free-Flowing Beverages throughout Dinner and Intermission.

AMUSE BOUCHE

Caviar Choux

Meyer Lemon and Chive Crema

STARTERS

Choice of

Lobster Bisque

D'ussé Cognac, Crème Fraîche

Roasted Figs

Prosciutto, Balsamic, Goat Cheese, Honey

Beetroot Ravioli

Ricotta, Thyme

INTERMEZZO

Rosé Champagne and Ruby Red Grapefruit

MAINS

Choice of

Bone Marrow Butter Ribeye

Dry-Aged Ribeye, Roasted Root Vegetables,
Pommes Anna

Wild Dover Sole

Brown Butter, Marcona Almonds,
Haricot Verts

Morel Mushroom Farro

Tellicherry Black Pepper,
Sarvecchio Parmesan Cheese

DESSERTS

Choice of

Baked Alaska

or

Chocolate Ganache Gâteau

Tax not included, 20% Gratuity added to parties of 7 or more.