



# LUCILLE

## SHAREABLE

### Macaroni Croquettes (+16)

Macaroni, Golden Breadcrumbs, White Cheddar

### Crab Cakes (+16)

Microgreen Slaw

### Charcuterie & Cheese (+25)

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

## PRIX FIXE DINNER

\$55 per Guest

### STARTERS

#### French Onion

Caramelized Onions, Beef Stock, Brandy, Gruyere

#### Caesar Salad (V)

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

#### Soup of the Day (V)

#### Brussel Sprout Salad (V)

Roasted Brussel Sprouts,  
Pomegranate Seeds, Walnut Vinaigrette  
*\*Add Crumbled Blue Cheese*

### MAINS

#### Kale Salad

Shaved Kale, Dried Cherries, Lemon, Sarvecchio  
Parmesan, Pine Nuts, Extra Virgin Olive Oil,  
Grilled Sirloin, Salmon, or Seared Tofu

#### Beef Wellington

Golden Puff Pastry, Tender Beef Filet,  
Mushroom Duxelles, Sherry Jus, Mashed Potatoes,  
Sautéed Broccolini

#### Chef's Pasta of the Day

#### Coq Au Vin En Croûte

Roasted Chicken, Burgundy Wine,  
Carrots, Shallots, Yukon Fries

#### NY Strip Steak Au Poivre 10 oz (GF)

Jeweled Vegetables, Pumpkin-Sage Souffle,  
choice of Bernaise or Peppercorn Jus

#### Pan-Seared Branzino

Beurre Blanc, Golden-Seared Branzino,  
Sautéed Swiss Chard

#### Lobster Thermidor (+20)

Buttered Potato Puree and Broccolini

### DESSERT

Ice Cream Trolley

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan