



LUCILLE

SHAREABLE

Macaroni Croquettes (+16)

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)

Beet and Citrus-Infused Chèvre Salad (V)

Roasted Beets, Persimmons, Chèvre,
Orange and Marcona Almonds

MAINS

Kale Salad

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

Pan-Seared Branzino

Beurre Blanc, Pommes Anna with Sauteed Swiss Chard

Chef's Pasta of the Day

Osso Buco

Beef Shank, Sherry, Blistered Tomatoes,
Red Skin Mashed Potatoes and Sauteed Broccolini

Chicken Neopolitan

Breaded Chicken, Parmesan, Heirloom Tomato Sauce
and Red Skin Mashed Potatoes

NY Strip Steak 10 oz (GF)

Red Skin Mashed Potatoes and Sauteed Gingered-Broccolini
Choice of Bernaise or Au Poivre

DESSERT

Ice Cream Trolley

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan