



LUCILLE

## VALENTINE'S DAY BRUNCH 2025

Adults: \$80 | Children 5-12: \$30

*Unlimited champagne, mimosas, bellinis, a Bloody Mary bar, coffee, soft drinks, juices, and hot tea is included. Prices do not include tax or service fee.*

### STATIONS

*All stations are unlimited and located in the foyer.*

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#### Fresh Start

Seasonal fruit medley cups; almond croissants, Pain au Chocolat and butter croissants; Composed Salads: arugula with roasted beets, persimmons and fresh goat cheese; Caesar with herbed croutons; kale salad with lemon and Parmesan; Artisanal cheese and cured meats, flatbreads, country bread, grissini, pickled vegetables, marinated olives, gourmet honey, spiced mustards and fruit compote; Bagels with housemade cream cheese, capers and smoked salmon; yogurt, berry and granola parfait cups

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#### Breakfast

Heart-shaped pancakes with raspberries; Eggs Benedict; cinnamon French toast; biscuits and sausage gravy; breakfast potatoes; broccoli quiche; bacon; sausage; chicken sausage

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#### Seafood

Crab claws with clarified butter; Oysters Rockefeller; grilled salmon with dill; ceviche; shrimp with cocktail sauce; crab cakes with remoulade; seafood paella

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#### Carving

Roasted turkey, prime rib and baked ham; accompaniments: whipped potatoes with gravy; sage stuffing, beef au jus, horseradish cream, and cranberry sauce

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#### Made-to-Order Eggs and Omelettes

Ingredients: tomato, spinach, green pepper, Jalapeno, onion, mushroom, asparagus, artichoke, bacon, chorizo, diced ham, chicken sausage, salsa, sour cream and cheddar, feta and Colby Jack cheese

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#### Made-to-order Crepes, Doughnuts, and Waffles

Toppings: Nutella, banana, strawberry, whipped cream, salted caramel, chocolate, crème anglaise, spinach, asparagus, buttermilk fried chicken, hot honey, Gruyere, Mozzarella and Colby Jack cheese

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#### Children's Favorites

Chicken tenders; mini corn dogs; cheese pizza; buttered noodles; beef burger sliders

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#### Soups & Sides

French Onion soup; lobster risotto; beetroot ravioli with thyme and brown butter; green bean almondine; roasted rosemary root vegetables

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#### Dessert

Ice creams: chocolate, vanilla and our Signature Lucille Gelato; artisanal chocolate charcuterie board; chocolate fondue with pound cake, marshmallows and dipping fruits; rice pudding; lavender crème brûlée; red velvet cake; Rice Krispie treats; chocolate brownies; iced sugar cookies; lemon bars; vanilla bean cheesecake