



LUCILLE

SHAREABLE

Mac & Cheese Bites (+16)

Golden Breadcrumbs, White Cheddar

Crab Cakes (+18)

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

English Pea & Basil Soup (VG)

Pea purée, basil oil, crispy shallots

Caesar Salad (V)

Chopped Romaine, kale, migas, Parmesan,
pistachio, house-made Caesar dressing

Golden Gem Salad (V)

Gem lettuce, arugula, honey-roasted
beets, radish, apricot, goat cheese,
pepitas, calamansi vinaigrette

MAINS

Charred Cauliflower Steak (VG)

Chickpea purée, red chili oil, charred broccolini

Veal Scallopine

Grilled asparagus and pommes anna

Marcona Almond Crusted Walleye

Ginger, grilled asparagus and pommes anna

Braised Short Rib

Fontina polenta and Swiss chard

Provençal Herbed Chicken Fricasse

Panko, spring pea, asparagus, pommes anna

Steak Au Poivre (GF)

10 oz. New York steak, grilled asparagus, pommes anna

SHAREABLE HOMEMADE DESSERTS

Carrot Cake (\$12)

Chocolate Cloud Cake (\$12)

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan