



LUCILLE

PRIX FIXE LUNCH

\$40 per Guest

STARTERS

French Onion

Caramelized onions, brandy, Gruyere

Caesar Salad (V)

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

English Pea & Basil Soup (VG)

Pea purée, basil oil, crispy shallots

Golden Gem Salad (V)

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

MAINS

Lemon-Ricotta Ravioli with Basil Pistou (V)

Cherry tomato, pine nuts,
Parmigiano-Reggiano

Charred Cauliflower Steak (VG)

Chickpea purée, red chili oil,
charred broccolini

Pan-Seared Walleye

Saffron lentil risotto, Swiss chard

Provençal Chicken Spring Salad

Comté cheese, mixed greens, radish, heirloom tomatoes, shaved asparagus, crispy shallots, champagne vinaigrette

Parmesan Filet Trio

Petite filet mignon, mashed potatoes,
gingered broccolini

Veal Ragù Pappardelle

Fresh basil and Peccorino

SHAREABLE HOMEMADE DESSERTS

Carrot Cake (\$12)

Chocolate Cloud Cake (\$12)

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan