



LUCILLE

PRIX FIXE LUNCH

\$40 per Guest

STARTERS

French Onion

Caramelized onions, 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 golden beets, watermelon radish, apricot, goat cheese, pepitas, calamansi vinaigrette

MAINS

Lemon-Ricotta Agnolotti with Basil Pistou (V)

Cherry tomato, pine nuts,
Parmigiano-Reggiano

Provençal Chicken Spring Salad

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

Charred Cauliflower Steak (VG)

Chickpea purée, red chili oil,
charred broccolini

Parmesan Filet Trio

Petite filet mignon, mashed potatoes,
gingered broccolini

Pan-Seared Walleye

Saffron lentil risotto, Swiss chard

Veal Ragù Pappardelle

Fresh basil and Peccorino

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan