LUCILLE

PRIX FIXE LUNCH

$40 per Guest

SOUP & SALADS

Minestrone (V)

Seasonal vegetables, white beans,
tomato brodo, olive oil, herbs

French Onion Soup Gratinée

Caramelized onions, rich beef broth,
toasted baguette, melted Gruyère

Classic Caesar Salad

Crisp romaine, garlic croutons,
Parmigiano-Reggiano

Winter Chicory & Citrus Salad (V)

Castelfranco radicchio, shaved Comté, pear,
toasted walnuts, citrus vinaigrette

MAINS

Chicken Parmesan

San Marzano tomato sauce, mozzarella and
Parmigiano, served with whipped potato purée
and seasonal vegetables

Shrimp over Fontina Polenta Gratin

Golden-baked Fontina polenta with garlic-herb shrimp
gently cooked in olive oil

Chef's Special of the Day

Pan-Seared Branzino

Citrus beurre blanc, roasted marble potatoes,
vegetable confit

Filet Mignon Trio

Three petite encrusted parmesan filet
served with whipped potato purée and broccolini

Chef's Pasta of the Day

with Chef Carlos' Parmesan Crisps

ICE CREAM CART

Ice Cream Flavors: Vanilla, Chocolate, Lucille's Signature Flavor, Raspberry Sorbet

Ice Cream Toppings:

Raspberry Pearls, Violet Syrup, Mountain Strawberry Slices, Crushed Oreos,
Chocolate Chips, Butterscotch Chip, Toffee

V - Vegetarian VG - Vegan