



LUCILLE

PRIX FIXE LUNCH

\$40 per Guest

SOUP & SALADS

Chicken Noodle Soup

Hearty noodles, fresh vegetables simmered in a rich, savory broth

Spring Pea Soup (V)

Delicate spring peas puréed to a silky finish with fresh herbs and a touch of cream

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmigiano-Reggiano

Kale Salad (V)

Shaved kale, lemon vinaigrette, Parmigiano-Reggiano, dried cherries, pine nuts

MAINS

Coconut Curry Chicken

Chicken simmered in a rich, creamy sauce, with fresh ginger, garlic, and lemongrass

BLT

Bacon, lettuce, tomato, mayonnaise, served with French fries

Chef's Special of the Day

Pan-Seared Walleye

Served with mashed potatoes and fava beans

Filet Mignon Trio

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

Veal Ragù with Paccheri Lisci

Slow-braised beef chuck roast in a red wine tomato sauce

DESSERTS

Tiramisu

Espresso-soaked ladyfingers, mascarpone cream, and cocoa

Wedding Cake Milkshake

Our house cake, blended with vanilla ice cream and finished with a celebratory flourish

Lemon Blueberry Cake

Lemon sponge, fresh blueberries, and mascarpone cream

V - Vegetarian

VG - Vegan