



## HAPPY HOLIDAYS

### FIRST COURSE

**italian artichoke fennel soup** | meyer lemon confit, olive & basil crostini

**bernardus garden greens** | picked herbs, shallot-walnut vinaigrette

**local dungeness crab salad** | butter lettuce, meyer lemon, avocado, shishito pepper vinaigrette

### SECOND COURSE

**christmas salad** | quinoa, faro, persimmon, baby beets, feta cheese, pistachio

**monterey bay abalone** | bacon, potato-leek, fresh black truffle, arugula

**seared hudson valley foie gras** | huckleberry sauce, pain d'épices

### THIRD COURSE

**filet of beef** | goat cheese potato gratin, roasted root vegetables, shallot jus

**fallow venison** | foie gras, sweet potato, brussel sprouts, big sur chanterelles

**local black cod** | parsnip purée, braised swiss chard, crispy onions, lobster sauce

**fontina & basil ravioli** | braised greens, smoked tomato sauce, chanterelles, chardonnay sauce

### FINALE

**flourless chocolate cake** | egg nog ice cream, sweet & smoky pecans, scotch caramel

**lemon caramel semi-freddo** | toasted meringue, buddha hand lemon, house made graham cracker



#### CARMEL VALLEY BOUNTY

Here at LUCIA, old world craft meets new world creativity.  
Pure ingredients transform into pure artistry. California  
country cuisine focuses on healthy, seasonal, sustainable yet  
decadently prepared fare. Prepare to savor the pleasure.

Menu is subject to changes based on availability.

Parties of six or more are subject to an automatic 18% gratuity.

