



LUCIA
RESTAURANT & BAR

S T A R T E R S

- chilled oysters** | on the half shell, ginger-shallot mignonette | 19.00
- foie torchon** | strawberry compote, snap peas, watercress, toasted brioche | 26.00
- chilled english pea soup** | fine herbes, lemon crème fraiche | 16.00
- carmel valley organic garden greens & herbs** | house sherry walnut vinaigrette | 12.00
- lobster basil soup** | maine lobster, english pea pesto, baguette crouton | 18.00
- monterey bay red abalone** | new potato hash, bacon, leeks, cauliflower cream | 24.00
- mò bufala mozzarella** | cherry tomato, shaved fennel, pea shoots, english peas, house vinaigrette | 18.00
- japanese hamachi** | watercress, french summer truffle, snow peas, snap peas, truffle vinaigrette | 26.00

E N T R É E S

- local black cod** | artichoke, fennel, white beets, wild onion, lemon vinaigrette | 34.00
- diver scallops** | cauliflower mushrooms, potato purée, green garlic, sauce vierge | 40.00
- hand-cut tagliatelle** | favas, peas, radish, asparagus, pickled cauliflower, fine herbes cream sauce, parmesan reggiano | 30.00
- grilled jidori chicken** | maitake mushrooms, asparagus, goat cheese and white corn polenta, sauce suprême | 25.00
- portobello wellington** | red bell pepper, roasted onions, king trumpet mushrooms, danish blue, potato purée, mixed greens | 26.00
- sonoma duck breast** | english peas, spring onion, fava beans, radish, soubise, red wine jus | 36.00
- prime angus filet** | smoked potato purée, foraged mushrooms, mustard greens, bacon black pepper jus | 53.00

T A S T I N G M E N U

Chef Cal's five course | 125.00 | wine pairing | 85.00

Menu subject to change, based on seasonality.



S I D E S

garden vegetables | 8.00
roasted potatoes | 8.00
wild mushrooms | 12.00
house made bread | 3.00

C O C K T A I L S | 15

hemingway's last word | london dry gin, suze, grapefruit, prosecco, absinthe rinse
self-preservation | blueberry preserves, lemon, green chartreuse, rye whiskey

IN ORDER TO PRESERVE QUALITY, PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

Consuming raw or undercooked foods may increase your risk of food borne illness
Parties of six or more are subject to an automatic 18% gratuity

Chef Cal