



LUCIA
RESTAURANT & BAR

HAPPY HOLIDAYS
2019

AMUSE BOUCHE

profiterole | goat cheese, black truffle



FIRST COURSE

pate de campagne | house made mustard, pickled vegetables, grilled ciabatta

bernardus garden greens | fine herbs, sherry-walnut vinaigrette

portobello mushroom soup | goat cheese, black truffle



SECOND COURSE

veal breast | creamy polenta, pear, pickled shallots, carrot reduction

diver scallop | spinach risotto, apple, calabrian chile, pickled mustard seeds

kale salad | apple pomegranate, ricotta salad, candied walnuts, green goddess



THIRD COURSE

pacific salmon | smoked marble potatoes, castroville artichoke, charred leeks

celery root puree, black truffle vinaigrette

fallow venison | cippolini onion, brussels sprouts, butternut squash

sweet potato puree, huckleberry sauce

prime beef filet | whole grain mustard mash, glazed baby carrots, sauce bordelaise

pumpkin gnocchi | big sur chanterelle, kale, porcini ream, shaved black truffle



FINALE

dark chocolate mousse | sea salt chocolate crust, caramel cream, feuille de brick, sauce aux framboise

gingerbread cake | poached pears, whipped crème fraîche, espresso ice cream, pistachio crumble

MENU SUBJECT TO CHANGE

FRESH SHAVED TRUFFLES

alba white truffle | 35.00



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.