



LUCIA

RESTAURANT & BAR



sea salt focaccia | meyer lemon olive tapenade, herb goat cheese | 7.00

morro bay oysters <selects> | ginger-shallot mignonette | 24.00

crab bisque | monterey stone crab, olive tapenade, crostini | 16.00

organic garden greens | walnut oil, aged sherry vinegar | 13.00

sonoma duck salad | confit, foie blonde, fig, almond crisp, frisée | 19.00

dungeness crab cake | pickled vegetables, red pepper remoulade | 18.00

tagliatelle | fresh shaved black winter truffle, carmel valley olive oil, parmigiano-reggiano | 32.00

citrus and chichories | avocado, beet, toasted hazelnuts, greek yogurt, honey citrus vinaigrette | 16.00

<seafood salad> | hamachi crudo, peekytoe crab, maine lobster, miso vinaigrette, ginger-lime aioli | 26.00



pacific king salmon | grilled big sur chanterelles salad, crispy prosciutto, mustard jus | 36.00

maine diver scallops | new potato, bacon, leeks, cauliflower cream, black truffle | 42.00

kurobuta pork chop | goat cheese polenta, mushroom ragout, blue lake beans, sauce chasseur | 39.00

prime angus filet | mustard greens, potato purée, foraged mushrooms, bacon black pepper jus | 53.00

portobello "wellington" | king trumpets, goat cheese, pumpkin, kale, yams, roasted carrots, brussels sprouts | 26.00

prime beef short ribs | red wine braised, roasted vegetables, potato purée, horseradish cream | 42.00

snake river farms wagyu beef | 12oz new york, morels, marble potatoes, asparagus | 100.00



SUBJECT TO CHANGE BASED ON SEASONALITY

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