



LUCIA
RESTAURANT & BAR

THANKSGIVING DINNER

AMUSE BOUCHE



FIRST COURSE

Fall squash-apple bisque
spiced pepitas, toasted pumpkin oil

Toasted Farro Salad
shaved brussels sprouts, preserved fruit, petite greens, citrus vinaigrette

Trumpet Mushroom & Pomegranate Salad
anjou pear, goat cheese, gudy's mixed greens, cider vinaigrette

Smoked White Sturgeon
horseradish crème fraiche, chives, golden trout roe, everything bagel crisp, sour apple relish



SECOND COURSE

Sweet Potato-Pecan Ravioli
wild mushrooms, mascarpone cream, parmesan reggiano

Dungeness Crab Cake
smoked pimenton gribiche, carrot-radish slaw

Hawaiian Tuna Tartare
edamame-scallion purée, wakame salad, smoked shoyu vinaigrette, crispy rice cracker

Herb Potato Gnocchi
smoked pork belly, sweet onion soubise, harissa emulsion



THIRD COURSE

Herb Roasted Organic Turkey
country style boursin cheese mashed potatoes, chicken apple stuffing
roasted vegetables, cranberry relish, classic gravy

Grilled Prime Beef Tenderloin
whipped potato purée, roasted carrots, shaved brussels sprouts, bordelaise

Pan Roasted Chilean Seabass
swank farms butternut squash, braised leek fondue, arugula, apple-curry emulsion

Grilled Colorado Lamb
braised cabbage, crispy goat cheese polenta, 7 spice reduction



FINALE

traditional pumpkin pie, vanilla chantilly, candied pumpkin seeds

triple chocolate cake, honeycomb, french vanilla ice cream

lemon whipped cheesecake, apple bourbon caramel, almond streusel

EXECUTIVE CHEF CHRISTIAN OJEDA | EXECUTIVE SOUS CHEF JAE MOON

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