

# 23rd Annual Truffle Dinner

THURSDAY, DECEMBER 8, 2022  
\$500++ per person

## reception

black truffle & artichoke arancini

triple smoked white sturgeon & tsar  
nicoulai caviar

maine lobster roll & lemon-truffle aioli

classic beef tartare

GREY GOOSE BLACK TRUFFLE MARTINI

DOM PERIGNON CHAMPAGNE

## tasting menu

BEAUSOLEIL OYSTER  
yuzu-truffle mignonette

« POMME DE TERRE » SALAD  
cured egg yolk, grain mustard honey vinaigrette

HAWAIIAN KAMPACHI CRUDO  
cucumber-apple relish golden trout roe, shoyu ponzu

SURF N' TURF  
butter poached maine lobster, smoked pork belly  
early bird popcorn grits, huitlacoche emulsion

TRUFFLE-HERB CRUSTED SEABASS  
golden chanterelle mushrooms, braised leeks  
butternut squash, spanish chorizo nage

SOUR APPLE SORBET  
truffle-honey syrup

GRILLED WAGYU BEEF STRIPLOIN  
black truffle potato gratin, truffle-bourbon reduction

BEEHIVE HONEY CAKE  
whipped ricotta mousse, white chocolate truffle ice cream

  
LUCIA  
RESTAURANT & BAR

