

Lucy

restaurant & bar

[Desserts]

SEASONAL FRUITS & BERRIES
\$12

ROASTED STRAWBERRY & CHOCOLATE TART \$12

*orange blossom cream,
dark chocolate ganache
pistachio ice cream*

ORANGE BRIOCHE
'PROFITEROLES' \$12

*peach-crème fraiche ice cream,
raspberry sauce*

CHOCOLATE-PASSIONFRUIT
BAKED ALASKA \$17

swiss meringue, flambéed tableside

FRESH BEIGNETS \$14

raspberry coulis, chocolate sauce

HOUSEMADE ICE CREAMS AND
SORBETS

\$5 / scoop

[Dessert Wines]

OLIVARES, 'DULCE
MONASTRELL',

jumilla 2011

\$18

SINSKEY, 'LATE HARVEST' PINOT
GRIS,

Los carneros 20018

\$18

California state code requires us to inform you that consuming raw or undercooked meat, seafood and eggs may increase your risk for food borne illnesses.

*We use sustainable, organic and biodynamic products whenever possible.
A service charge of 20% will be added to all parties of 6 or more.*

[Cheese]

18-MONTH WHITE CHEDDAR

*raw holstein cow's milk, complex
flavor, firm texture, fiscalini cheese
company*

TOMA

*semi-hard, creamy-textured cow's
milk with buttery flavor and grassy
finish, point reyes farmstead cheese
company*

POINT REYES ORIGINAL BLUE

*raw hormone-free cow's milk, aged
3.5 months, ultra-creamy texture with
a medium-strong punch of blue flavor,
point reyes farmstead cheese
company*

*served with napa nuts, dried fruits and
grilled walnut-raisin bread*

\$8 / each

[Dessert Cocktails]

MR. BLACK

*diplomatico rum, mr black liquor,
cocoa bitters & wipped cream*
\$16

THE NITE CAP

*bourbon, coffee syrup, coffee liqueur,
bitters, smoke cinnamon*
\$16