



lucy
restaurant & bar

DIVER SCALLOP TIRADITO

finger lime, citrus, passionfruit, red chillies, canchas

WILD MUSHROOM AND BLACK TRUFFLE BISQUE

sonoma duck confit, brioche croutons, tarragon

LOBSTER AND SWISS CHARD RAVIOLI WITH BLACK TRUFFLE MORNAY

SLOW ROASTED SUCKLING PIG

caramelized apple, smoked celery root puree, pickled mustard seeds

ORANGE GIVREE AU CHAMPAGNE

MIGNARDISES

\$275 per person

With Champagne Toast

We use sustainable, organic and biodynamic products whenever possible.

(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food-borne illnesses)

A service charge of 20% will be added to all parties.

[V] – VEGETARIAN

[G] – GLUTEN FREE

Executive Chef – Jim Leiken