

[HOLIDAY MENU]

---- december 25, 12pm to 8pm ----

lucy
restaurant & bar

[starters]

PUMPKIN BISQUE, v g

maple gastrique, pepita granola, ginger chantilly
[10]

BABY SPINACH SALAD | V G

marcona almonds, cranberries, grilled endive, supremes, citrus vinaigrette
[12]

BABY BEET SALAD

wild arugula mousse, goat cheese croquette, golden balsamic vinaigrette
[12]

BRISTOL DIVER SALAD | G

pumpkin brown butter coulis, pepita seed, pickled k&j apple
[19]

HAND ROLLED GNOCCHI | V

kale pesto, italian tartufata, shaved parmesan
[13]

TORCHON EN CROUTE

cured foie gras, puff pastry, k&j apple butter
[16]

HALF DOZEN RAW BAY OYSTERS | G

chef's market selection, champagne mignonette
[21]

[mains]

SNAKE RIVER FARMS PORK SHORT RIB CASSOULET | G

cannellini bean cassoulet, cider braised collard greens
[36]

SPICED LAMB CHOPS

garrett yam bread pudding, brussels sprouts, spaghetti squash
[38]

BRIOCHE STUFFED TOLENAS FARMS QUAIL

crimson lentils, winter root vegetables, huckleberry compote
[34]

BUTTERNUT SQUASH & LOBSTER RISOTTO | G, V

maine lobster, pomegranate seeds, brussels sprouts, parmesan
[32]

SINGLE LINE CAUGHT GRILLED SWORDFISH | G

roasted eggplant puree, white bean & kale ragout, blood orange beurre blanc
[36]

PEPPERCORN CRUSTED CAPE GRIM PRIME RIBEYE

yorkshire bread pudding, creamy foraged mushrooms, cauliflower coulis
[40]

| sweets |

EGGNOG PANNA COTTA | V, G

brandy chantilly, spiced chocolate crumble
[10]

SWEET POTATO TART | V

toasted marshmallow, pecans streusel
[10]

EXECUTIVE CHEF

[Nate Lindsay]

CHEF DE CUISINE

[Cory Seykoski]

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure denotes that items on the dish are hand-picked directly from our organic garden

[V] = Vegetarian or can be made vegetarian

[G] = Gluten Free