



lucy restaurant

NEW YEARS EVE
dinner

DECEMBER 31, 2018 • 5:30PM - 9:30PM

FIRST COURSE

Foie Gras "Chocolates"

*pistachio butter, huckleberry blini, sauterne gelee, mandarin supreme,
citrus caviar*

SECOND COURSE

Prosciutto Wrapped Pork Belly

cider gastrique, carrot bread, yali pear soubise, celery root & pear salad

THIRD COURSE

Seared King Scallops

*kimchi egg noodles, mushroom miso dashi, crispy seaweed salad
-- or --*

Baja Striped Bass

*avocado mousse, hominy & cactus relish, fennel compote,
meyer lemon beurre blanc*

FOURTH COURSE

Cape Grimm Grass Fed Filet Mignon

*short rib hash, beluga lentils, maitake mushrooms, parsnip coulis
-- or --*

Sonoma Duck Trio

*wild mushroom bread pudding, duck confit & walnut baklava,
orchard pomegranate*

FIFTH COURSE

Baked Goat Brie En Croute

*flaky pastry, warm goat brie, cranberry compote, candied walnut
-- or --*

Chocolate Yule Log

brandy macerated cherries, chocolate fudge bark

\$125 PER PERSON

wine flights available for an additional \$50 per person