

# CHRISTMAS DAY

*menu*  
*2019*

*appetizers*

**COUNTRY PATE**

pickled ramps, dijon mustard, toasted  
sourdough & mache

**CELERY CHESTNUT APPLE SOUP**

black truffle

**NANTUCKET BAY SCALLOPS**

celeriac puree & blood orange

**WINTER SALAD**

with shaved pears, mixed chicories,  
banyuls vinaigrette & smoked duck breast

*entrée*

**PRIME RIB OF BEEF**

sautéed spinach, wild mushrooms formato,  
yorkshire pudding and horseradish 'au jus'

**BRANZINO A LA PLANCHA**

piperade, romesco & arugula

**ROASTED LIBERTY DUCK BREAST**

with quince marmalade, red wine braised  
cabbage, and roasted marble potatoes

**WILD MUSHROOM RISOTTO**

sautéed baby kale, Italian tartufata & tallegio

*dessert*

**BÛCHE DE NOËL**

traditional french yule log shaped christmas  
cake, filled & frosted with chocolate butter-  
cream

**PANNETONE BREAD PUDDING**

with whiskey sauce

**CHOCOLATE POT DE CRÈME**

peppermint whipped cream

**WARM PEAR COBBLER**

whipped crème fraiche & rum raisins

**\$ 125 PER PERSON**

[ plus tax and tip ]

EXECUTIVE CHEF

[ Jim Leiken ]

LUCY RESTAURANT & BAR  
6526 Yount Street