
Lucienne

EASTER BRUNCH MENU

FIRST

DUCK CONFIT PITHIVIER

MOREL SAUCE / MACHE SALAD / HOUSE TRUFFLE OIL

OR

BEET SALAD

LA TUR CHEESE / MICRO PURPLE OPAL BASIL / PUMPKIN SEED PESTO

OR

CREAM ARTICHOKE

HAZELNUT SOILS / PEARS

SECOND

FLOUNDER

PAN ROASTED FLOUNDER / FRENCH GREEN BEANS / BUTTER NOISETTE

OR

SHORT RIBS

BRAISED SHORT RIBS / SPRING VEGETABLES / RED WINE SAUCE

OR

QUAIL

BUTTERMILK MARINATED QUAIL / CORN SUCCOTASH

SWEET

CARROT CAKE

BUTTERSCOTCH CARAMEL / CREAM CHEESE

OR

PASSION FRUIT MOUSSE

COCONUT / WHITE CHOCOLATE / RASPBERRIES

\$58 PER PERSON (PLUS TAX AND SERVICE)

11AM TO 3PM

SUNDAY APRIL 1, 2018

KIDS MENU

BLACK HILLS RANCH BEEF BURGER 14

LETTUCE, TOMATO, ONION, BRIOCHE BUN, CRISP HOUSE FRIES

SPAGHETTI 14

TOMATO SAUCE, PARMESAN CHEESE,

PETIT TENDERLOIN 6 OZ 24

HAND CUT FRIES, ASPARAGUS, MUSHROOM SAUCE

CHICKEN AND WAFFLE 14

PARMESAN WAFFLE/CHICKEN TENDERS

CRÈME BRÛLÉE CUSTARD FRENCH TOAST 12

WHITE CHOCOLATE CHANTILLY CREAM, WARM VANILLA SYRUP, RASPBERRIES

PEANUT BUTTER & CREPES 14

PEANUT BUTTER, GRAPE PRESERVE, BANANAS, CRÈME CHANTILLY