
Lucienne

EASTER BRUNCH MENU

SUNDAY, APRIL 21ST, 2019

FIRST

TUNA TARTARE

TERIYAKI SAUCE, FRIED SHALLOTS, SHISHITO PEPPERS, SEAWEED

CORN CHOWDER

ROASTED BELL PEPPERS, CORN ESQUITES

TEXAS PEACHES, ENDIVE SALAD

STILTON CHEESE, GRILL TEXAS PEACH, ONIONS, CILANTRO RANCH DRESSING

SECOND

GULF RED SNAPPER

PAN ROASTED RED SNAPPER, SALSA VIZCAINA, GREEN BEANS,

OR

VEAL OSSOBUCO

ROSEMARY COUSCOUS / SPRING VEGETABLES / OSSOBUCO SAUCE

OR

PORK TENDERLOIN ROULADE

DRY FRUITS, BUTTERNUT SQUASH PUREE, GRILL ASPARAGUS

SWEET

CARROT CAKE

BUTTERSCOTCH CARAMEL / CREAM CHEESE

OR

CHOCOLATE CREMEUX

CHOCOLATE MOUSSE, HAZELNUT PARFAIT,

\$75 PER PERSON (PLUS TAX AND SERVICE)
BETWEEN 11AM AND 3PM.

KIDS MENU

DEAN & PELLER RANCH BEEF BURGER 16

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

SPAGHETTI 15

TOMATO SAUCE, PARMESAN CHEESE,

PETIT TENDERLOIN 6 OZ 24

HAND CUT FRIES, ASPARAGUS, MUSHROOM SAUCE

CHICKEN AND WAFFLE 16

PARMESAN WAFFLE/CHICKEN TENDERS

CRÈME BRÛLÉE CUSTARD FRENCH TOAST 14

WHITE CHOCOLATE CHANTILLY CREAM, WARM VANILLA SYRUP, RASPBERRIES

JOSE HERNANDEZ — EXECUTIVE CHEF
