

---

# Lucienne

## MOTHER'S DAY BRUNCH

SUNDAY, MAY 12, 2019

### FIRST

#### BEEF CARPACCIO

TERIYAKI SAUCE / GREENS / MANCHEGO / MACERATED TOMATO

OR

#### SOFT SHELL CRAB

BABY BIB LETTUCE / ARGAN OIL DRESSING / AVOCADO / RADISHES

OR

#### FIRE ROASTED PEPPER SOUP

MINI RACLETTE GRILLED CHEESE

### SECOND

#### BEEF WELLINGTON

TRADITIONAL BEEF WELLINGTON / GRILLED ASPARAGUS / PORT SAUCE

OR

#### DUCK CONFIT RAVIOLIS

PECORINO ROMANO / TRUFFLE JUS / SUNDRIED TOMATOES

OR

#### COD

QUINOA / RATATOUILLE

### SWEET

#### STRAWBERRY MELBA

CRÈME CHANTILLY / VANILLA ICE CREAM / TOASTED ALMONDS

OR

#### CHOCOLATE LAVA CAKE

PISTACHIO ICE CREAM / VANILLA CRÈME ANGLAISE

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

### KIDS MENU

#### DEAN & PELLER RANCH BEEF BURGER 16

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

#### SPAGHETTI 15

TOMATO SAUCE, PARMESAN CHEESE,

#### PETIT TENDERLOIN 6 OZ 24

TRUFFLE MASH POTATO, 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

---