

Lucienne

NEW YEAR'S EVE DINNER

1ST COURSE

TOMATO TART

TRUFFLE OIL, ANDOUILLE SAUSAGE, ARUGULA, PROSCIUTTO

OR

BRUSSEL SPROUTS

JUMBO LUMP CRAB, SHALLOTS, ORANGE

2ND COURSE

ORZO RISOTTO

MUSHROOMS, PECORINO ROMANO, SOFT FARM EGG

OR

OCTOPUS

RADISHES, CUCUMBER, SUN DRIED TOMATO DRESSING

3RD COURSE

SNAPPER

WINTER VEGETABLES, MEYER LEMON BUTTER

OR

PHEASANT

APPLE MOUSSELINE, NEW POTATOES, CARDAMOM SAUCE

OR

NEW YORK STRIP 12OZ.

ROSEMARY WILD MUSHROOMS, POMMEL SOUFFLÉ

4TH COURSE

WHITE CHOCOLATE

RICE PUFF, PASSION FRUIT, SICILIAN PISTACHIOS

OR

HAZELNUT PARFAIT

SALTED HAZELNUTS, ORANGE SORBET

RESERVATION REQUIRED SEATING TIMES AVAILABLE

4:30PM - \$75++PER PERSON

6:30PM - \$85++PER PERSON

9:00PM - \$95++PER PERSON (GLASS OF CHAMPAGNE INCLUDED)

JOSE HERNANDEZ – EXECUTIVE CHEF