

Lucia Dinner

Starters

Grilled Baby Artichokes

caper-saffron butter

9.00

Garlic Shrimp

sauteed with lime & Madeira, hard-crust bread

9.75

Pan Roasted Crimini Mushrooms

garlic truffle butter, hard-crust bread

9.50

Grilled Oysters

½ dozen, smoked chile mojo, pancetta

12.00

Mezze Platter

hummus, tabbouleh, baba ghanouj & pita chips

10.75

Sopa de Poro

leeks, yukon potatoes

& manchego brittle

6.00

Baked Flatbread Pizza

manouri cheese, ricotta, prosciutto,
shaved broccoli, misted with truffle oil

11.95

fresh smoked mozzarella, roasted garlic,
olive oil poached tomatoes & fresh basil

9.95

Salads

Beet & Heirloom Tomato

sherry walnut dressing, herbed goat cheese

9.75

Young Field Greens & Prosciutto Figs

candied walnuts, Cabrales bleu cheese

& champagne vinaigrette

7.25

Classic Caesar

hearts of romaine, parmigano reggiano

& pita croutons

7.25

Warm Spinach Salad

warm bacon vinaigrette, feta cheese crumbles,

shaved red onion & kalamata olives

7.25

Specialties

Crisped Chilean Sea Bass

cauliflower carpaccio, purple peruvian potato purée,
saffron glaze & artichoke chips

28.00

Seared Sea Scallop & Sugared Shrimp

forage mushrooms, grape reduction & pancetta

24.00

Roasted Wild Atlantic Salmon

preserved lemon-shellfish risotto, chive oil

21.00

Grilled Bone-in Ribeye

yukon gold purée, roasted baby carrots & spicy harissa

34.00

Grilled Flat Iron Steak

pan roasted fingerling potato salad, baby spinach
& red wine demi glaze

28.00

Catalonian Herb Crusted Rack of Lamb

oil poached tomato, chick pea compote & roasted
garlic asparagus

35.00

Double Cut Pork Chop

fingerling potatoes, caramelized cipollini onions, apple-wood
bacon, brussel sprouts & tamarind BBQ

26.00

Roasted Greek Chicken

falafel cake, English cucumber tomato salad
& citrus oregano vinaigrette

21.00

Pan Seared Muscovy Duck Breast

herb pearl pasta, haricot vert
& pomegranate-blueberry glaze

26.00

Roasted Butternut Squash Ravioli

baby artichokes, pear tomatoes, cipollini onion,
brown butter sauce & parmigiano reggiano

19.95