



Market Menu

...To Start....

Heirloom Carrot Veloute / Crispy Carrots	9
County Line Farms Baby Lettuce / Simple Vinaigrette	9
Artisanal Charcuterie Plate / Traditional Accompaniments	14
Bloomsdale Spinach Salad / Smoked Pancetta / Point Reyes Blue Cheese	12
Babe Farm Baby Beets / Compressed Apple / Chevre Mousse / Toasted Hazelnuts	12
Chilled Asparagus / Wild Baby Arugula / Speck Ham / Slow Cooked Egg	13

...To Follow...

Luce Burger / Niman Ranch Ground Beef / Point Reyes Blue Cheese / Pommes Allumettes	16
Grilled Chicken "BLT" / Basil Mayonnaise / Applewood Smoked Bacon / Tomato Confit	14
Braised Pork Belly "Vietnamese Style" / Cilantro / Mint / Jalapeño	14

...To Continue...

"72 Hour Short Rib" / Spaghettini / Local Mushrooms / Grana Padano	18
Arctic Char / Toasted White Quinoa / Onion "Soubise" / Citrus	19
Diver Scallops / Baby Octopus / Prawns / Smoked Tomato Broth	21
Herb Roasted Chicken Breast / Celery Root / Figs / Wild Mushrooms	21
Niman Ranch Flat Iron Steak / Baby Carrots / Spring Onions/ Bordelaise	22
~Vegetarian Inspiration From the Market	M.P

***For Parties of 5 or more, an automatic 18% gratuity will be added to your bill**

***Luce Proudly Serves Produce from Local Farmers and Is Committed to Providing Sustainable Meat and Fish**

Prix - Fixe Market Menu

Please choose one item from each of the following:

Heirloom Carrot Veloute / Crispy Carrots

or

Babe Farm Baby Beets / Compressed Apple / Chevre Mousse / Toasted Hazelnuts

Arctic Char / Toasted White Quinoa / Onion "Soubise" / Citrus

or

"72 Hour Short Rib" / Spaghettini / Local Mushrooms / Grana Padano

Mango Parfait, Passion Fruit Gelee

or

*Chocolate Chestnut Pot de Creme - Creme Chantilly,
Honeycomb*

No Substitution Please

20.12