

LUCE



Dinner Menu January 23 – 31, 2019

First Course

Kabocha Squash
Roasted with Brown Sugar, Winter Citrus, Pistachio

or

Grilled Scallops
Marinated Fennel with Oil Cured Black Olive, Lemon Aioli

Main Course

Gulf Snapper, Steamed with Lemon Verbena
Roasted Sweet Gems, Cauliflower, Hazelnuts

or

New York Strip Steak, Slowly Cooked with Rosemary
Wild Mushrooms, Smoked Garlic, Pommes "Anna"

Dessert

Lavender Infused Panna Cotta
Grapefruit, Candied Pine Nuts and Honey

or

Layered Coffee Cake
Passion Fruit, chocolate and Coffee Banana Ice Cream

65 per person

excludes tax and gratuity | menu items are subject to change | no substitutions
(not available for parties larger than six guests)

For parties of five or more, an automatic 18% gratuity will be added to your bill.