



THANKSGIVING DINNER

FIRST COURSE

Roasted Pear & Parsnip Soup
cranberry-sweet onion jam, carmel valley olive oil

Sugar Pie Pumpkin & Barley Salad
pomegranate, heirloom carrot romesco, wild arugula, cider vinaigrette

Roasted Beet Salad
citrus, arugula, frisée, spiced pepitas, agrodolce vinaigrette

Pastrami Cured King Salmon
rosemary apple purée, cured egg yolk, smoked trout roe, radish sprouts



SECOND COURSE

Porcini Mushroom Ravioli
caramelized onions, braised autumn greens, black truffle parmesan reduction

Dungeness Crab Cake
smoked pimenton gribiche, carrot-radish slaw

Seared Diver Scallops
butternut squash, bourbon apples, pine nut caponata

Sweet Potato Gnocchi
baker's bacon lardons, toasted pecans, cauliflower purée



THIRD COURSE

Herb Roasted Diestel Turkey
garlic-chive country style mashed potatoes, apple sausage stuffing
haricot verts, cranberry relish, house made gravy

Grilled Prime Beef Tenderloin
whipped potato purée, cipollini onions, charred broccolini, bordelaise

Pan Roasted Chilean Seabass
butternut squash, butter braised salsify, leeks, wild mushrooms
smoked tomato-pepper emulsion

Niman Ranch Lamb Chops
toasted barley, almonds, brussels sprouts, baby carrots, mint jus



FINALE

Pumpkin Spiced Cheesecake
candied pumpkin seeds, monterey sea salt caramel, vanilla chantilly

Dark Chocolate Flourless Cake
honey poached quince, chocolate mint coulis

House Made Ice Cream & Sorbet

EXECUTIVE CHEF CHRISTIAN OJEDA | EXECUTIVE SOUS CHEF JAE MOON

Old world craft meets new world creativity. Pure ingredients transform into pure artistry.
LUCIA's California country cuisine focuses on healthy, seasonal, sustainable yet decadently prepared fare.
Prepare to savor the pleasure.