



CHRISTMAS DINNER

CHEFS AMUSE BOUCHE



FIRST COURSE

Local Golden Beet Borscht
spiced pepitas, carmel valley olive oil

Organic Chicory Salad
fennel. Mountain rose apple, toasted almonds, charred lemon vinaigrette

Blackened Bigeye Tuna Crudo
miso fenugreek vinaigrette, charred avocado puree, cucumber, petite arugula



SECOND COURSE

Butternut Squash Ravioli
pine nut gremolata, pork guanciale, parmesan-wild mushroom cream

Seared Diver Scallops
crispy jasmine rice cake, radish, cucumber, black garlic molasses emulsion

Dungeness Crab Cake
braised salsify, leeks, carrot cardamon reduction



THIRD COURSE

Pacific Seabass
red lentils, cipollini onions, cauliflower, lemon-ginger nage

Frogline Farms Chicken Roulade
garnet yams, spiced apples, chard, brandy mustard reduction

Prime Beef Filet
black truffle potato gratin, tomato-onion jam, haricot verts, horseradish bordelaise

Early Bird Creamy Polenta
wild mushroom, butternut squash, winter greens, vegetable demi-glace



FINALE

Chocolate Roulade
hazelnut cream, toasted meringue

Poached Pear Beggars Purse
phyllo crisp, mascarpone mousse, cinnamon spiced glazed

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.