



NEW YEARS EVE  
DECEMBER 31, 2023

CHEF'S AMUSE BOUCHE

FIRST COURSE

**Arugula-Endive Salad** | whipped pt. reyes blue cheese, heirloom apples, candied walnuts, blood orange vinaigrette

**Beet Tartare** | horseradish crème fraiche, chives, shallot vinaigrette, brown butter brioche

**Westcoast Oyster Trio** | meyer lemon pearls, cucumber, parsley oil

SECOND COURSE

**Roasted Cauliflower Soup** | pine nut gremolata, carmel valley olive oil

**Hamachi Crudo** | chipotle trout roe, sweet-sour escabeche, miso fenugreek emulsion

**Potato Gnocchi Carbonara** | Hobbs' crispy pork guanciale, cured egg yolk, fine herbs, parmesan cream

THIRD COURSE

**Crispy Dungeness Crab Cake** | smoked pimentón gribiche, cucumber-radish slaw

**Artichoke Fontina Ravioli** | baby spinach, caramelized onions, parmesan cheese, red pepper buttermilk cream

**Winter Black Truffle Risotto** | foraged wild mushrooms, leek fondue, garden herbs

INTERMEZZO

**passion fruit-caramelized banana sorbet**

FIFTH COURSE

**Petrale Sole Pave** | beluga lentil ragout, butternut squash, chard, harissa nage

**Wagyu Beef Tenderloin** | crispy potato rosti, cipolini onion jam, wild arugula, black truffle jus

**Liberty Duck Breast** | carrot ginger puree, cider braised cabbage, black garlic molasses gastrique

**Early Bird Farms Crispy Polenta** | wilted organic greens, wild mushroom, squash, piri piri

FINALE

**Baked Alaska** | house made strawberry ice cream, vanilla genoise, toasted meringue

**New Year's Eve Firecracker** | valrhona chocolate mousse, raspberry coulis, coconib crumble

CARMEL VALLEY BOUNTY

Here at LUCIA, old world craft meets new world creativity. Pure ingredients transform into pure artistry. California country cuisine focuses on healthy, seasonal, sustainable yet decadently prepared fare.