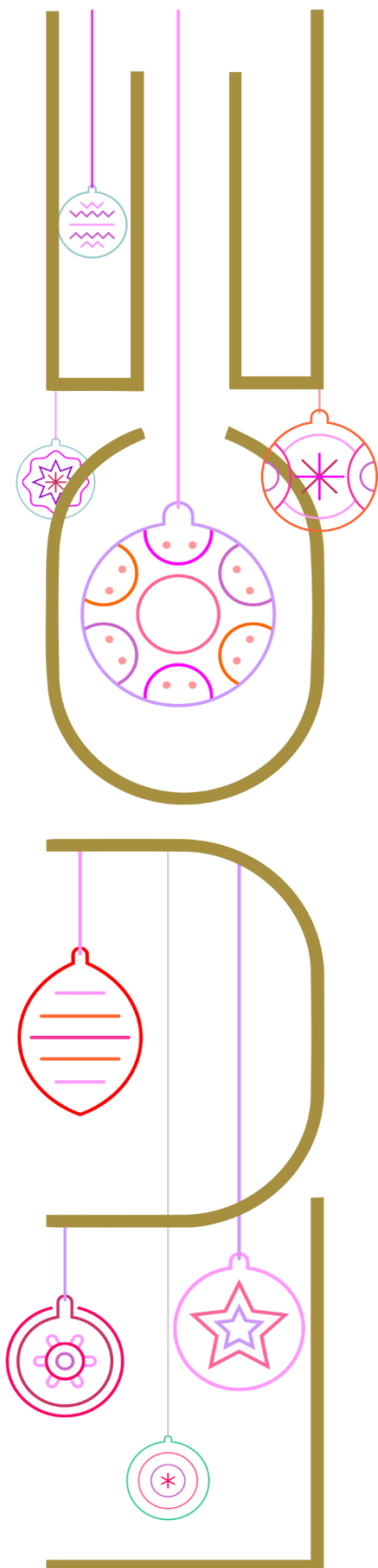




CHRISTMAS DINNER

12.24 & 12.25



AMUSE BOUCHE

FIRST COURSE

Roasted Baby Beets
Blood Orange, Burrata, Hazelnut Praline

~

Seared Scallops in Espelette Butter
Butternut Squash Marmalade

~

Tartar of Wagyu Beef
Egg Yolk Confit, Black Garlic, Puffed Rice

ENTRÉE

Tai Snapper, Seared on the Plancha
Winter Squash, Trumpet Royale, Turnip Dashi

~

Chicken Breast, Slowly Cooked
Jerusalem Artichoke, Medjool Date

~

New York Strip, Roasted with Herbs
Yukon Potato Mille Feuille, Spring Onion

DESSERT

Cocoa Honey Cake
Chestnut Ice Cream

~

Vanilla, Orange & Cranberry Trifle

\$115 per person / \$57 per child (4-12 yrs)

Our menus are seasonal, dishes and ingredients subject to change with availability.

Luce proudly serves produce from local farmers and is committed to providing sustainable meat and fish.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

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