



LUCIA
RESTAURANT & BAR

S T A R T E R S

- chilled pacific gold oysters | morro bay, ginger-shallot mignonette | 21.00
grilled raddichio | fresh goat cheese, aged balsamic | 14.00
swank farm asparagus | fennel smoked salmon, sliced gold potatoes, herb crème fraiche | 19.00
fava-pecorino-artichoke salad | chanterelle, meyer lemon, black truffle vinaigrette | 16.00
caesar salad | parmesan, anchovy, garlic croutons | 15.00
green apple & beet soup | arugula-ricotta gnocchi, horseradish cream | 12.00
portobello mushroom soup | goat cheese, white truffle oil | 12.00
duck liver royale | toasted baguette, fermented mustard seed | 18.00
bernardus garden greens & herbs | walnut, shallot, carmel valley olive oil | 11.00
citrus & avocado salad | wild watercress, mango, cilantro-lime dressing | 15.00
creamed savoy spinach | cal's chicken egg, golden chanterelle, olive oil croutons | 16.00
celery root & bronze fennel agnolotti | english peas, morel mushrooms, vanilla oil | 18.00

B R I C K O V E N P I Z Z A

- clams | garlic, marscapone, oregano | 24.00
prosciutto di parma | mozzarella, rucola, tomato | 20.00
bernardus garden | spinach, tomatoes, kale, artichokes | 19.00

H U D S O N V A L L E Y F O I E G R A S

- glenn's foie gras pizza | caramelized onion, apple, thyme | 30.00 | limited
duck burger | foie gras, cassis mustard, black truffle | 38.00 | limited
classic torchon | 22.00 sautéed | 26.00

E N T R E E S

- organic carrot risotto | roasted garden vegetables | 22.00
roasted sweet potatoes | spicy apple curry, vegetable cous cous, cilantro | 21.00
grilled king salmon steak | pancetta wrapped, farm asparagus, meyer lemon, buerre rouge | 35.00
daily fish selection | MP
chicken fried quail | pickled vegetables, saffron-horseradish crème | 28.00
smoked sonoma duck stew | green olives, purple artichokes, goat cheese polenta | 34.00
spiralina pasta alla bolognese | ground flank steak, capers, shallot, parmigiano-reggiano | 27.00

P R I M E B E E F

- wagyu 62.00 | filet 45.00 | sirloin 32.00

T A S T I N G M E N U

- Chef Cal's four course | 105.00 | wine pairing | 75.00

With great concern for California's drought, water is served only by request.
In an effort to conserve the resources, we offer Natura - an environmentally friendly alternative to bottled water.

S I D E S

- polenta | garden vegetables | garlic fries
potato brick | asparagus | tots
7.00

C A R M E L V A L L E Y B O U N T Y

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

