

# LUCE

## Summer Tasting Menu

### Amuse Bouche

Pacific Blue Prawn, Roasted with Espelette Chili  
Lemon, Pistachio, Brown Butter

King Salmon Belly Confit  
Cantaloupe, English Cucumber, Creme Fraiche

Artisan Foie Gras, Toasted Brioche  
Poached Strawberry, Rhubarb & Hibiscus Jam, Walnut

### Summer Melon Soda

Pacific Halibut, Poached in California Olive Oil  
Warm Summer Bean Salad "Nicoise", Potato Mousse

Duck Breast, Poached then Roasted  
Fairytale Eggplant, Barely Cooked Pluots, Toasted Farro

Selection of Three Artisanal Cheeses  
*Supplemental Charge of \$15*

Peaches, Raspberries & Basil

Pistachio, Strawberry & Rose Geranium

### Mignardises

95

150 with wine pairing

Tasting menus require the participation of the entire table. Up to six guests.  
Last seating for tasting menu is 9:00pm.  
No substitutions please, Vegetarian Menu available upon request.