

# DINE OUT BOSTON

\$46 PREFIXED MENU

\$39 BEVERAGE PAIRINGS

# LUCIE

DRINK + DINE // BACK BAY

## AMUSE

*Italicus, cucumber granita, bubbles*

### CAULIFLOWER PAKORA

tamarind chutney, cilantro puree

## FIRST COURSE (CHOICE OF ONE)

*Domaine de la Pepiere Muscadet La Pepie '20*

### UNCLE HASSI ONION TART

frisee, bacon, egg yolk vinaigrette

### CRISPY PORK BELLY BAO BUNS

chili honey glaze, pickled carrot, pea shoots, chili crunch

### SHRIMP & LOBSTER FRITTERS

Coconut, lime, green papaya salad

## MAIN (CHOICE OF ONE)

### ATLANTIC COD

clams, crispy artichokes, lemon thyme fumet

*Jean Francois Collines Rhodaniennes Vigoner Granit '21*

### COQ AU VIN BLANC

braised chicken, confit cippolini onions, bacon, orzo,  
crispy beech mushrooms

*Il Censo Terre Sicilane Prauar Bianco '20*

### HAWAIIAN RIB EYE

sweet potato fries, charred garlicky broccolini

*Cristom Gamay Noir '20*

## DESSERT (CHOICE OF ONE)

*Osborne Amontillado Sherry*

### PEAR BRÛLÉE

goat cheese mousse, pistachio, honey

### FLOURLESS CHOCOLATE TORTE

marinated berries, chantilly cream

### PROFITEROLES

vanilla ice cream, chocolate sauce