



Valentines Day Menu 2024

LUCIE
DRINK + DINE // BACK BAY

STARTERS

- CAVIAR CARBONARA** \$24
smoked mussels
- CRISPY OYSTERS** \$25
pickled vegetables,
buttermilk dressing, frisee
- WAGYU CARPACCIO** \$23
aioli, caper, watercress,
almond, green onion oil
- BURRATA** \$17
speck, winter melon, champagne gastrique

MAINS

- UMBRIAN-STYLE VEAL CHOP** \$46
arugula, confit shallot, soft polenta
- MAHI MAHI** \$38
lemongrass, coconut milk,
red jalapeño, cashews, cilantro
- GRILLED FILET MIGNON
& ROAST LOBSTER TAIL** \$55
cognac mushrooms, crispy potato,
fennel butter
- MISO SEA BASS** \$42
lobster fried rice, baby bok choy
- STUFFED CHICKEN SALTIMBOCCA** \$37
mozzarella, spinach,
fingerling potato, haricot verts

DESSERT

- CRÈME BRULÉE** \$14
strawberry
- MOLTEN CHOCOLATE RASPBERRY TORTE** \$14
rum cream sauce
- PROFITEROLES** \$15
vanilla gelato, chocolate ganache
(served tableside), strawberry