



Valentine's Day at Lucca 2012

Four Courses

"Attractive Opposites"

Friday, February 10 through Monday, February 13 these are ala carte Specials

Tuesday, February 14 will be an exclusive menu**

On the table:

Crostini, gougeres and olive crisps...oh my!

Amuse(d):

House grappa and herb cured wild salmon gravlax stuffed avocado, oven roasted tomatoes, fennel pollen and cilantro-lime aioli

Rich and Spicy:

Lobster bisque with a spicy peri peri swirl and crème fraiche

Bold and mostly Wild:

Porcini crusted petite Black Canyon filet mignon, mustard cognac béarnaise, wild mushrooms, all natural pork tenderloin with a coffee-two chili rub, caramelized onions, port wine reduction, roasted garlic Yukon gold potato mash, local asparagus

We had you at Hello:

Handmade double trouble sorbet duo with a scoop of dark chocolate and a scoop of fresh raspberry-chocolate chunk

Lucca's favorite mini Euro pastries and chocolate strawberries
...as always, Lavazza Italian coffee (decaf or full octane)

*****Every couple dining with us on Valentine's Day will receive a \$25 Gift Certificate to come back to Lucca to experience our regular menu***

65. per person; 20.wine pairing; vegetarian options available

Premium Wine Flight upgrades available—ask your server 15.

Starter course artisan charcuterie and antipasto plate available for the table 13.

Cheeseboard with artisan and imported cheeses, chutneys, sweet bread and seasonal fruit available for the table 15.

Sorry, No Sharing or Splitting

"There is no Sincerer Love than the Love of Good Food"

- George Bernard Shaw-

Reservations are Essential

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Quail Hill Village Center

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