



## Valentine's Day at Lucca 2012

Four Courses

"Attractive Opposites Vegetarian Menu"

Tuesday, February 14 will be an exclusive menu\*\*

*On the table:*

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

*Sweet and Earthy*

Baby spinach, roasted beets and pears, candied walnuts, shaved fennel, fennel pollen and vanilla bean vinaigrette with a goat cheese soufflé

*Didja say 'Spicy?'*

Garnet yam 'fire in the sky' bisque with a chive oil drizzle

*Savory and Down Right Good*

Deconstructed wild mushroom lasagna with bechemel sauce, ewephoria and Parmesan cheeses, truffle oil and fresh thyme, and array of grilled and roasted seasonal vegetables on the side

*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**

**55. per person; 20. wine pairing**

Please let us know at the time of your reservation that you will be enjoying the Vegetarian Valentine's Day Menu

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***

6507 Quail Hill Parkway

Quail Hill Village Center

Irvine, CA 92603