



**citrus fruit plate** | heirloom apples, cucumber, avocado | 12.00

**buttermilk biscuit** | fresh cultured butter, mission fig jam | 6.00

**heirloom apple fritter** | 5.00

**swank farms asparagus** | applewood smoked bacon, poached eggs, hollandaise | 16.00

**cal's alderwood smoked salmon** | lemon, capers, toasted bagel | 19.00

**granola pancakes** | sliced banana, applewood smoked bacon | 15.00

**classic eggs benedict** | caggiano ham, meyer lemon hollandaise | 18.00

**bernardus breakfast** | eggs, applewood smoked bacon or sausage, roasted potatoes | 16.00

**brioche french toast** | seasonal fruit, maple syrup | 14.00

**irish steel oatmeal** | blueberries, almonds | 9.00

**crunchy housemade granola** | local berries, greek yogurt parfait | 12.00

**daily house made pastries** | chocolate croissant, coffee cake | 3.50 per piece

**half hass avocado** | 4.00

**'snively's' house juice** | carrot, spinach, kale, ginger, red beet, apple | 13.00

**Menu subject to change, based on seasonality.**

#### **J U I C E S & M O R E**

**fresh squeezed orange** | 8.00

**ruby red grapefruit** | 8.00

**suja organic juices** | 8.00

**jose's bloody mary** | 12.00

**classic mimosa** | 10.00

#### **C O F F E E B Y I L L Y**

**french press** | 8.00

**cappuccino** | 5.00

**espresso** | 4.00

#### **C A R M E L V A L L E Y B O U N T Y**

Here at LUCIA, old world craft meets new world creativity. Pure ingredients transform into pure artistry. California country cuisine focuses on healthy, seasonal, sustainable yet decadently prepared fare. Prepare to savor the pleasure.

Parties of six or more are subject to an automatic 18% service charge.

**B R U N C H**

**STARTERS**

**chilled oysters** | 21.00

ginger-shallot mignonette and lemon

**citrus fruit plate** | 12.00

heirloom apples, berries, avocado

**grilled castroville artichoke** | 14.00

balsamic, basil aioli

**yellow fin tuna tartare** | 18.00

seaweed, lime-ginger emulsion, sesame cracker

**roasted beet salad** | 16.00

hass avocado, spinach, green apple, walnut vinaigrette, feta cheese

**poached salmon salad** | 24.00

capers, shallots, egg, meyer lemon vinaigrette

**winter salad** | 16.00

seasonal fruit, goat cheese, prosciutto, garden greens, walnut vinaigrette

**swank farms grilled asparagus** | 16.00

cherry tomatoes, aged balsamic, carmel valley olive oil

**ENTRÉES**

**brioche french toast** | 14.00

seasonal fruit, maple syrup

**brick oven pizza** | 22.00

prosciutto di parma, rucola arugula, tomato, mozzarella

**granola pancakes** | 15.00

sliced banana, applewood smoked bacon

**classic steak tartare** | 26.00

garden greens, pommes frites, spicy aioli

**daily fish selection** | market price

**classic eggs benedict** | 18.00

caggiano ham, meyer lemon hollandaise

**oven roasted sonoma chicken breast** | 24.00

garden greens, thyme, pommes frites

**grilled steak & eggs** | 34.00

flat iron, roasted potatoes, ciabatta toast

**bernardus brunch burger** | 24.00

caramelized onions, fried egg, bacon, house made pickles, pommes frites

**garden sandwich** | 14.00

avocado, cucumber, tomato, greens, basil aioli

**Menu subject to change, based on seasonality.**



**CITRUS & SPICE BRUNCH**

32.00

**local halibut ceviche**

hass avocado, lime, cilantro

**huevos rancheros**

tostada, black beans, avocado,  
pico de gallo

**Jose's roasted tomato bloody mary,**  
pickled vegetables, meyer lemon



**heirloom apple fritter** | 5.00

**buttermilk biscuit** | 6.00

fresh cultured butter, strawberry jam

**chocolate croissant** | 3.50

**croissant** | 3.50

**coffee cake** | 3.50



**BUBBLES & MORE**

classic mimosa | 10.00

champagne delamotte | 22.00

lemorton sparkling pear cider | 8.00

bonnamy crémant brut rosé | 15.00

roasted tomato bloody mary | 12.00



# LUCIA

RESTAURANT & BAR

## STARTERS

- chilled oysters** | on the half shell, ginger-shallot mignonette | 19.00
- foie torchon** | strawberry compote, snap peas, watercress, toasted brioche | 26.00
- chilled english pea soup** | fine herbes, lemon crème fraiche | 16.00
- carmel valley organic garden greens & herbs** | house sherry walnut vinaigrette | 12.00
- lobster basil soup** | maine lobster, english pea pesto, baguette crouton | 18.00
- monterey bay red abalone** | new potato hash, bacon, leeks, cauliflower cream | 24.00
- mò bufala mozzarella** | cherry tomato, shaved fennel, pea shoots, english peas, house vinaigrette | 18.00
- japanese hamachi** | watercress, french summer truffle, snow peas, snap peas, truffle vinaigrette | 26.00

## ENTRÉES

- local black cod** | artichoke, fennel, white beets, wild onion, lemon vinaigrette | 34.00
- diver scallops** | cauliflower mushrooms, potato purée, green garlic, sauce vierge | 40.00
- hand-cut tagliatelle** | favas, peas, radish, asparagus, pickled cauliflower, fine herbes cream sauce, parmesan reggiano | 30.00
- grilled jidori chicken** | maitake mushrooms, asparagus, goat cheese and white corn polenta, sauce suprême | 25.00
- portobello wellington** | red bell pepper, roasted onions, king trumpet mushrooms, danish blue, potato purée, mixed greens | 26.00
- sonoma duck breast** | english peas, spring onion, fava beans, radish, soubise, red wine jus | 36.00
- prime angus filet** | smoked potato purée, foraged mushrooms, mustard greens, bacon black pepper jus | 53.00

## TASTING MENU

**Chef Cal's five course** | 125.00 | wine pairing | 85.00

Menu subject to change, based on seasonality.



### SIDES

- garden vegetables** | 8.00  
**roasted potatoes** | 8.00  
**wild mushrooms** | 12.00  
**house made bread** | 3.00

### COCKTAILS | 15

- hemingway's last word** | london dry gin, suze, grapefruit, prosecco, absinthe rinse
- self-preservation** | blueberry preserves, lemon, green chartreuse, rye whiskey

IN ORDER TO PRESERVE QUALITY, PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

Consuming raw or undercooked foods may increase your risk of food borne illness  
Parties of six or more are subject to an automatic 18% gratuity

*Chef Cal*



LUCIA  
RESTAURANT & BAR

**chef's choice oysters** | ginger-shallot mignonette, lemon | 21.00

**daily soup** | M.P.

**local asparagus** | grilled burrata, cherry tomatoes, aged balsamic, carmel valley olive oil | 16.00

**chilled gulf prawns** | bernardus cocktail sauce | 16.00

**spring salad** | heirloom pear, apple, goat cheese, jamon, sherry walnut vinaigrette | 16.00

**local wild king salmon salad** | capers, shallots, egg, house vinaigrette | 24.00

**caesar salad** | parmigiana-reggiano, anchovy, garlic croutons | 15.00

**pacific tuna tartare** | seaweed, lime-ginger emulsion, sesame cracker | 19.00

**classic steak tartare** | garden greens, pommes frites, spicy aioli | 26.00

**oven roasted sonoma chicken breast** | garden greens, thyme, pommes frites | 24.00

**daily fish** | M.P.

**pacific salmon** | braised garden greens, roasted garlic potatoes | 32.00

**bernardus burger** | caramelized onions, house made pickles, house made bun | 18.00

**garden sandwich** | avocado, cucumber, tomato, greens, basil aioli | 14.00

Menu subject to change, based on seasonality.



**BRICK OVEN PIZZAS**

**duck confit** caramelized onions,  
goat cheese, thyme | 22.00

**garden** vegetables | 22.00  
add prosciutto | 5.00



**citrus marinated olives** | 4.00

**house made bread** | 3.00

**seasonal vegetables** | 8.00

**pommes frites** | 7.00

**bundaberg ginger beer** | 6.00

**tropical passion iced tea** | 5.00

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Chef Cal