

LUCQUES



PRIVATE DINING & EVENTS



Private Dining & Events at **LUCQUES**

Dining at LUCQUES is a singular experience.

It is undoubtedly fine dining,
but in a wonderfully comfortable environment.
We are fully capable of bringing that identical experience
to your private functions



From the exposed brick and inviting hearth at the center
of our main dining room
to the all season garden area, the spaces we can offer
your large group are equal for any occasion



Whether it's a cocktail reception or a seated dinner,
our restaurant staff can create an event as special as
Chef Goin's award winning cuisine and as unique a
Caroline Styne's artisanal wine list.

LUCQUES

SAMPLE MENU

cocktail reception

passed appetizers:

wild mushroom tart with gruyère and herb salad
roasted beets with chickpea puree and feta on crispy pita
dungeness crab with green harissa and avocado
bacon-wrapped dates stuffed with parmesan
rosemary grilled lamb skewers with salsa verde

cheese & charcuterie station

passed small plates:

persimmon and pomegranate salad
with burrata and pistachio aillade

maine diver scallops with kabocha gratin,
lomo, dates and pedro jimenez

braised beef short ribs with swiss chard,
roasted cippolinis and horseradish cream

passed dessert:

lucuques 'smores with home-made graham cracker,
bittersweet chocolate and bruleèd marshmallow

pudwill farms' berry tartlets with crème légère

mini vanilla ice cream sandwiches with chocolate chip cookies

LUCQUES

SAMPLE MENU

summer lunch

barbara's heirloom tomato with burrata,
torn croutons, salsa verde and opal basil

market fish with white beans, romanos,
cherry tomatoes and anchovy butter

or

harissa-grilled chicken with succotash,
spinach and cucumber yogurt

or

ricotta gnocchi with summer squash blossoms,
lima bean purée and pecorino crema

caramel-nut tart with bittersweet chocolate,
fleur de sel and coffee ice cream

or

nectarine and blackberry cobbler
with butter milk whipped cream

LUCQUES

SAMPLE MENU

winter dinner

passed appetizers

fluke crudo with meyer lemon salsa and pistachio aillade
manchego, quince paste and romesco with marcona almonds
thai salad wrap with little gem lettuces and cucumber

starter

persimmon and pomegranate salad
with burrata and pistachio aillade

main

grilled market fish with celery root slaw,
asian pears, roasted grapes and verjus

or

chestnut-stuffed chicken with coleman's kale,
chicken confit and dried fruit compote

or

braised beef short ribs with swiss chard,
roasted cippolinis and horseradish cream

dessert

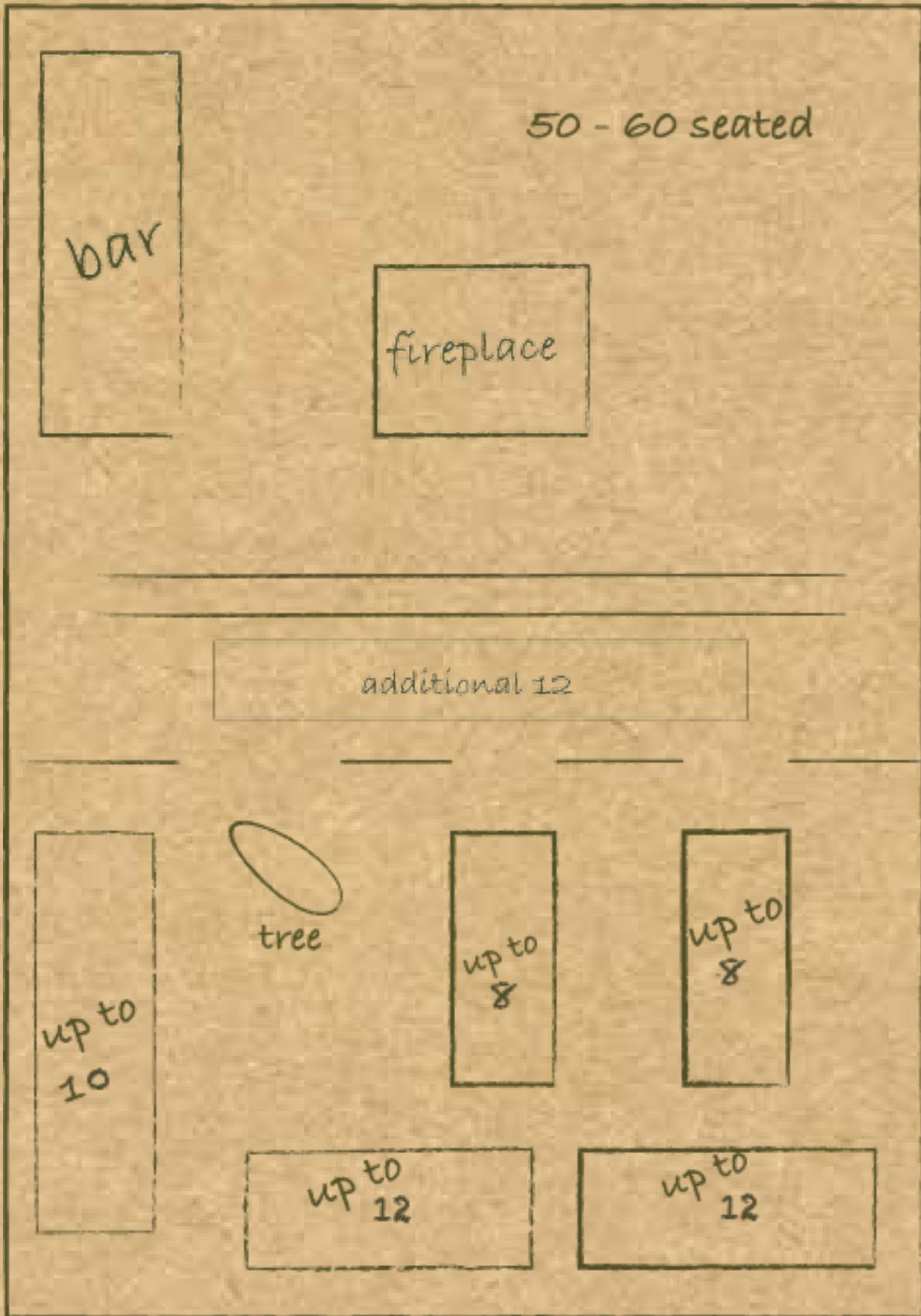
bittersweet chocolate torta with
mascarpone, hazelnuts and coffee ice cream

or

crème fraîche panna cotta with
pistachios, oranges and guava sorbet

SAMPLE SEATING CHART

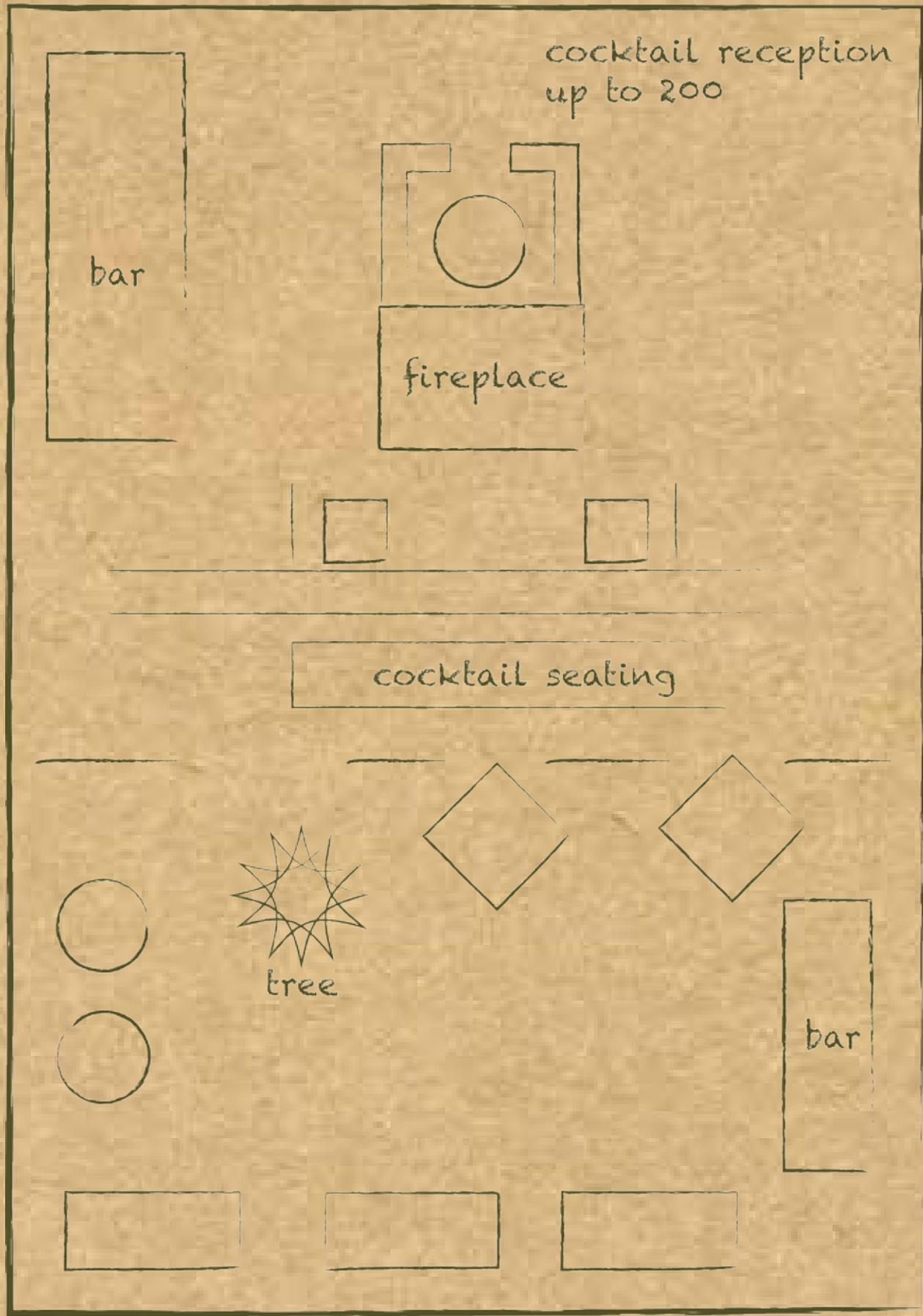
entrance



garden

SAMPLE SEATING CHART

entrance



cocktail reception
up to 200

bar

fireplace

cocktail seating

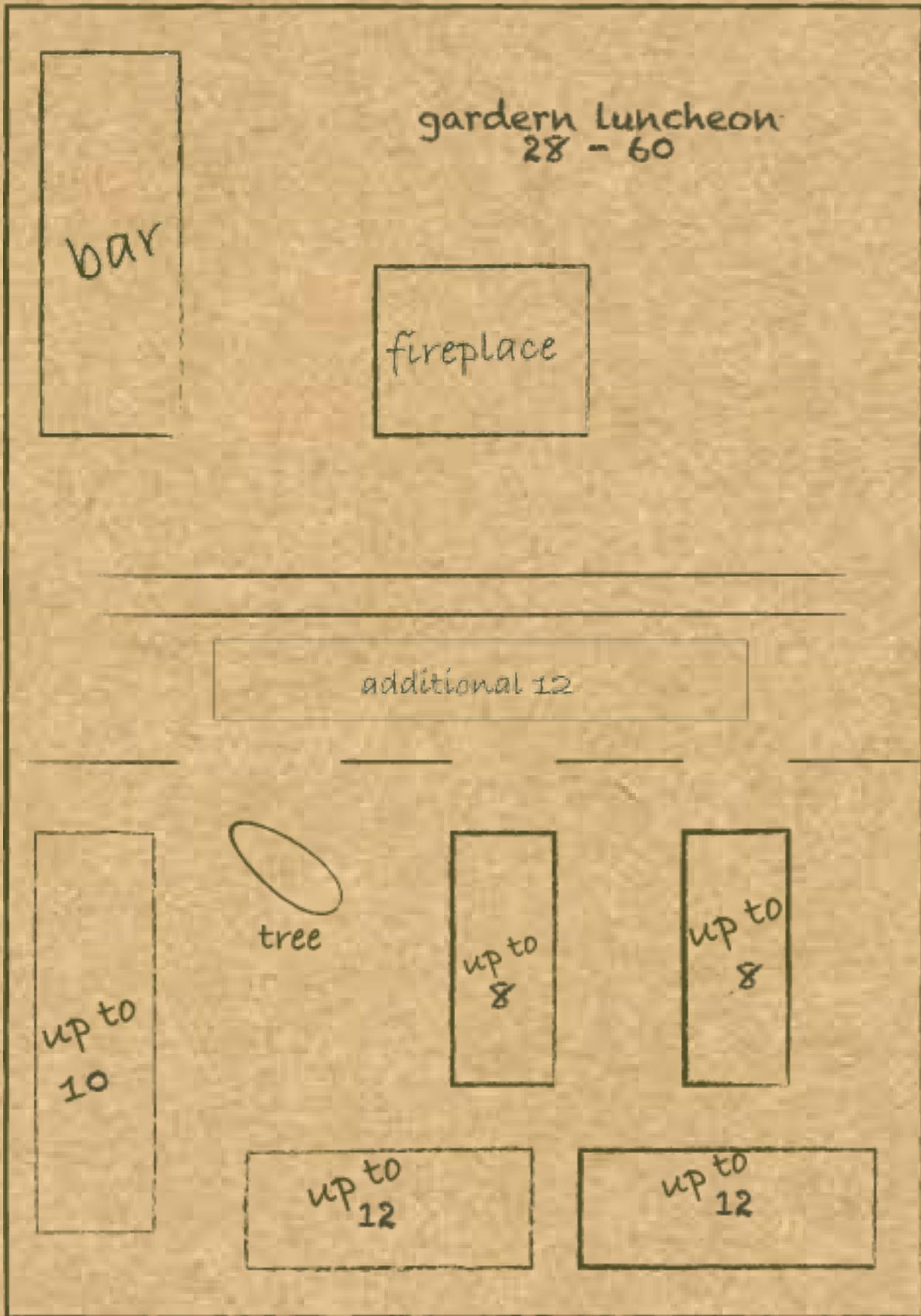
tree

bar

garden

SAMPLE SEATING CHART

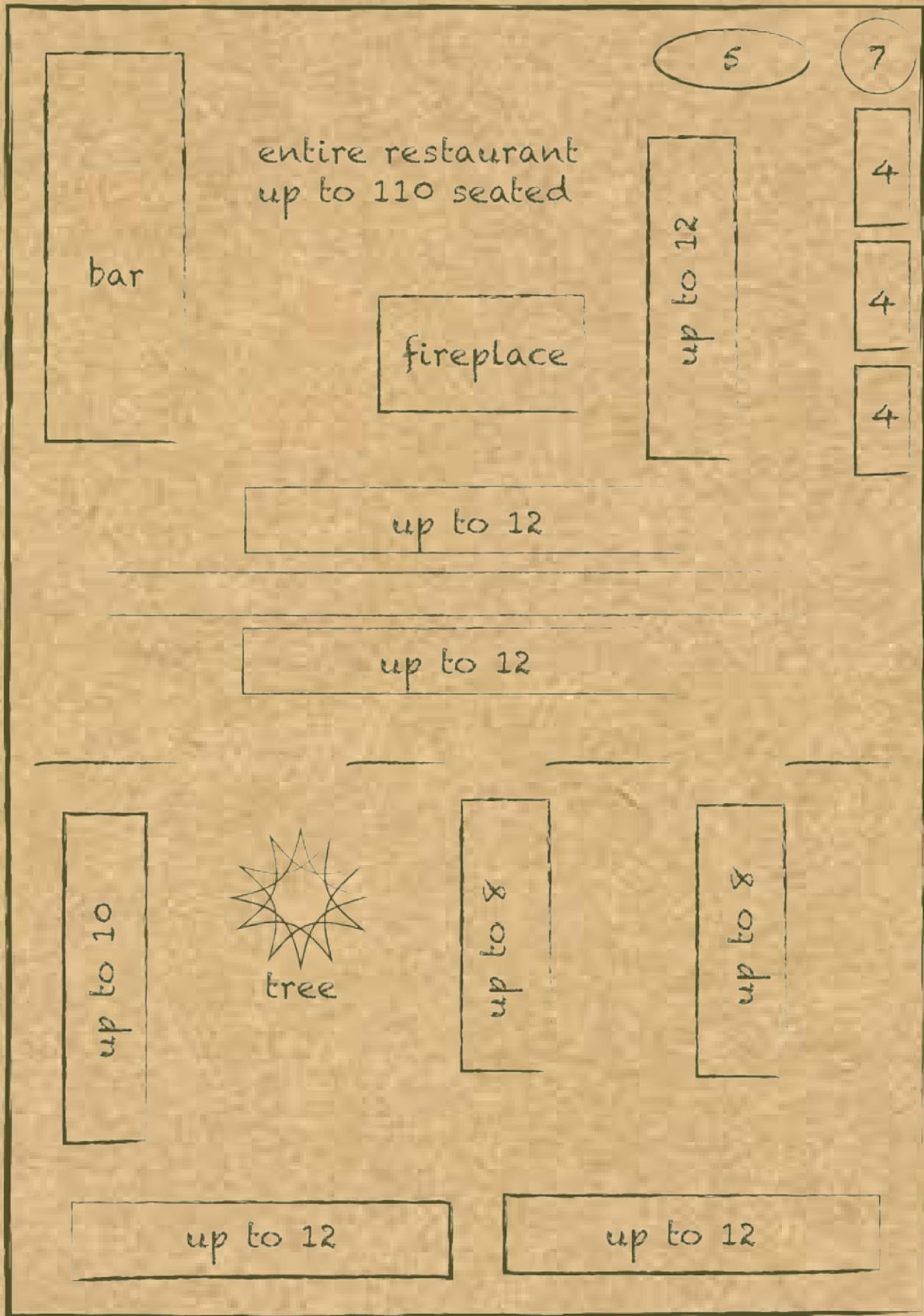
entrance



garden

SAMPLE SEATING CHART

entrance



garden

for more information
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