

# 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

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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

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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 aioli

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

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

#### passed dessert:

lucques '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

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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

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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**

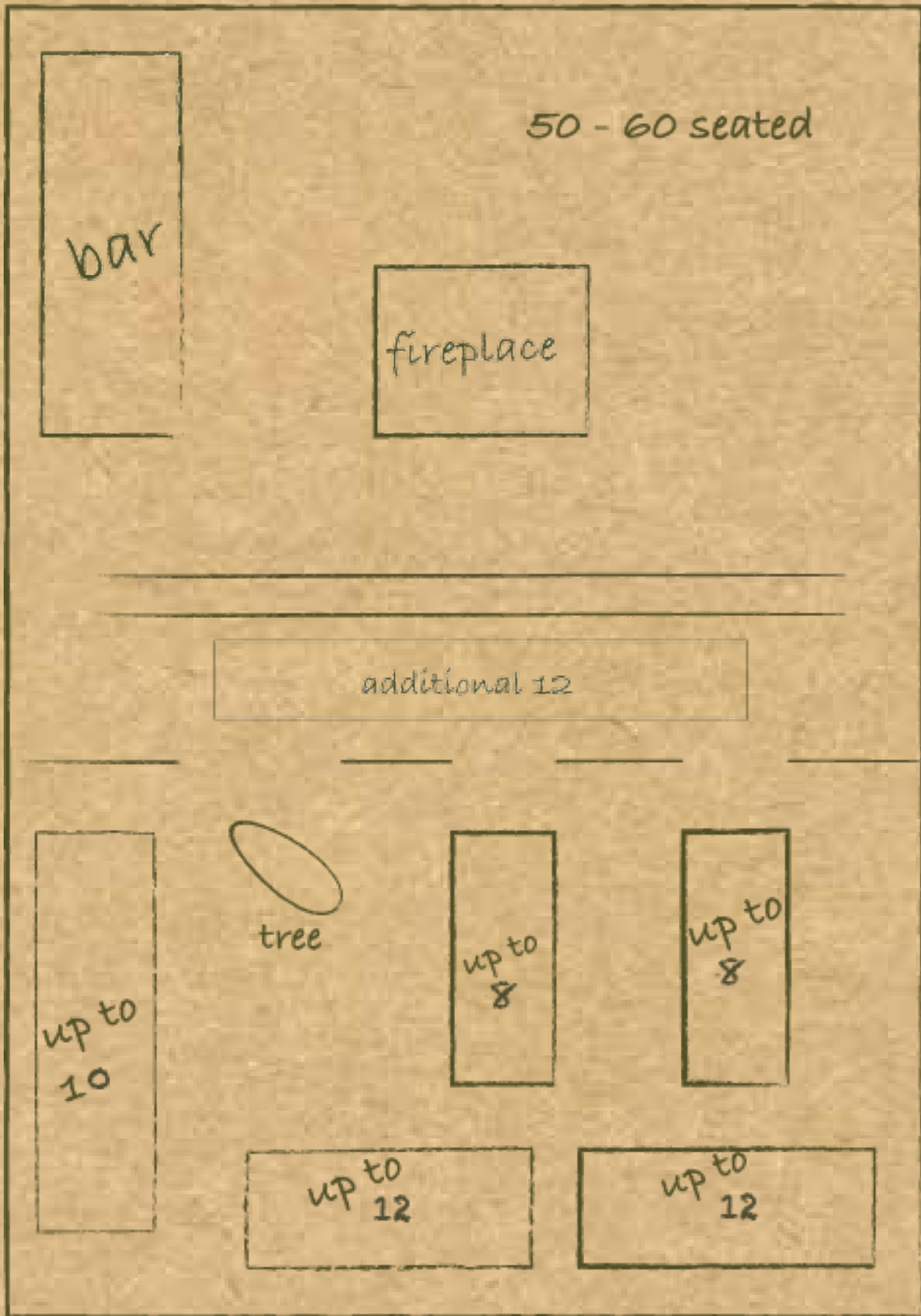
bittersweet chocolate torta with  
mascarpone, hazelnuts and coffee ice cream

or

crème fraîche panna cotta with  
pistachios, oranges and guava sorbet

SAMPLE SEATING CHART

entrance



50 - 60 seated

bar

fireplace

additional 12

tree

up to  
10

up to  
8

up to  
8

up to  
12

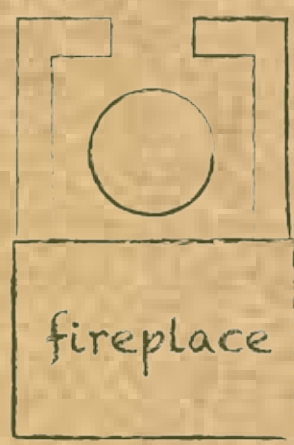
up to  
12

garden

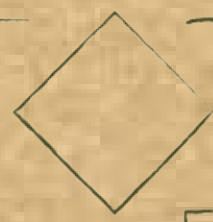
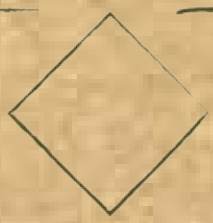
SAMPLE SEATING CHART

entrance

cocktail reception  
up to 200



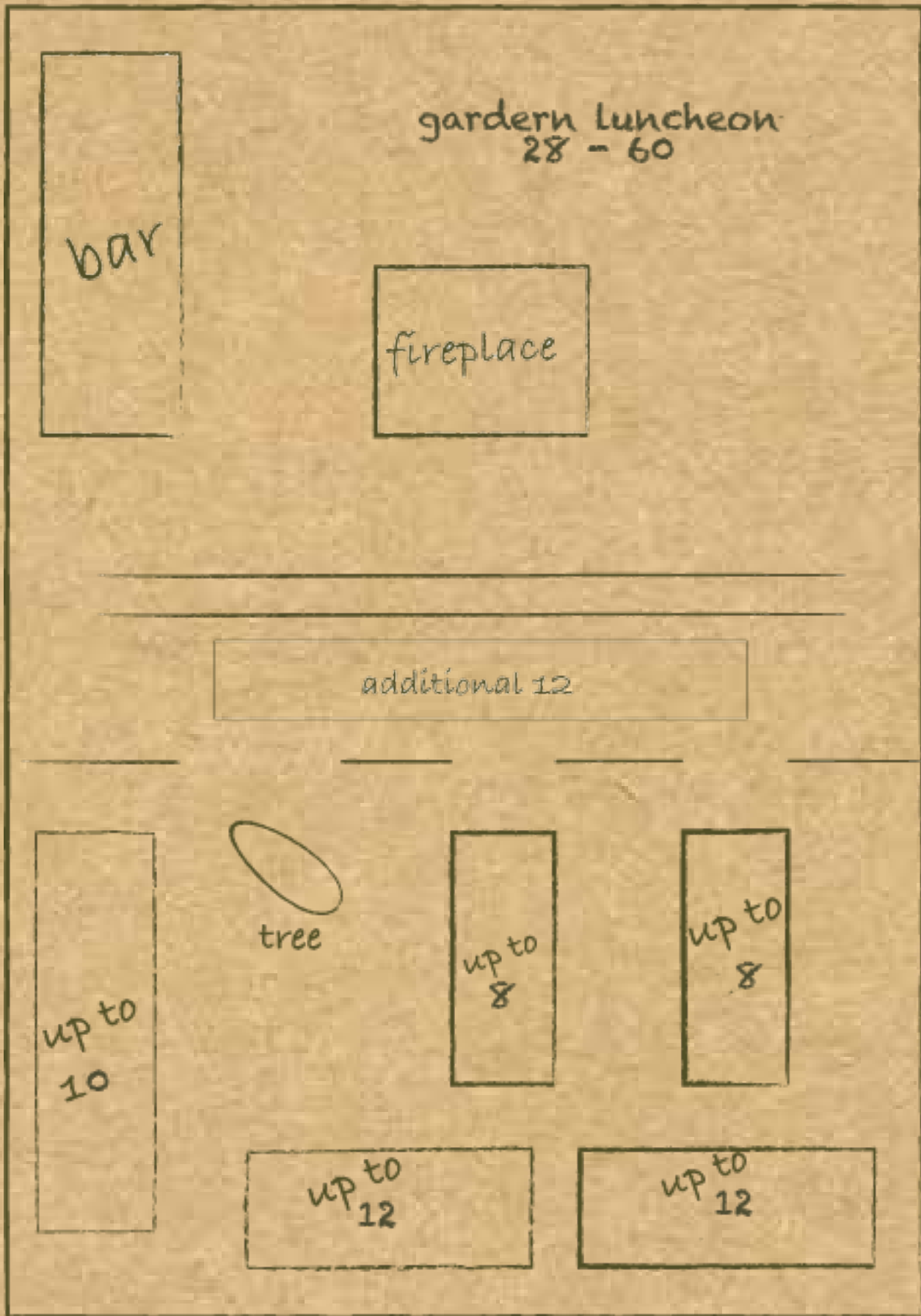
cocktail seating



garden

SAMPLE SEATING CHART

entrance

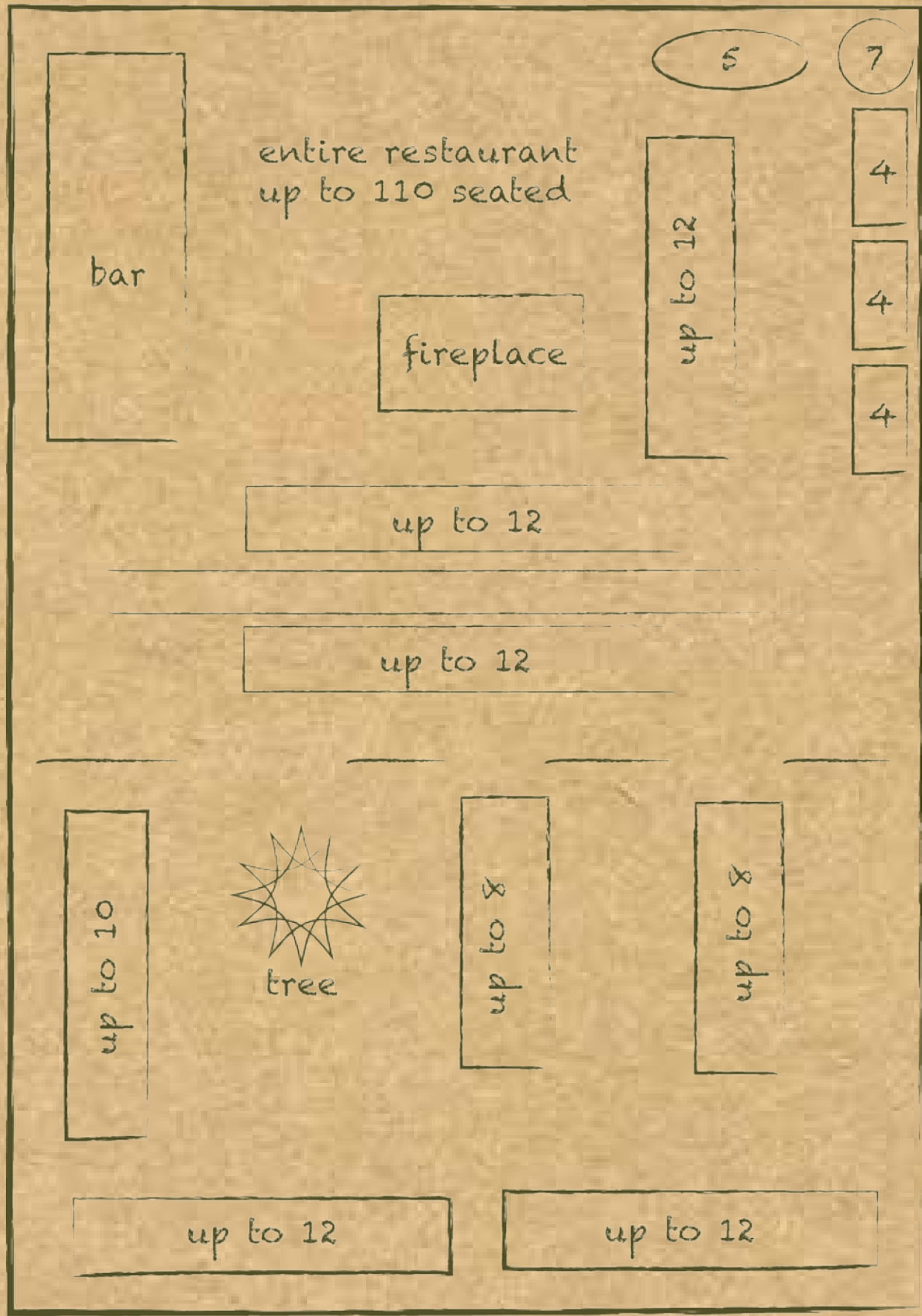


garden



SAMPLE SEATING CHART

entrance



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for more information  
please contact us at  
323.655.6277  
[www.lucques.com](http://www.lucques.com)