

# RON HAWKING: THE MEN & THEIR MUSIC

\$50 per Guest

Choice of one per course.

Dinner includes sourdough bread, butter, and beverage service.  
Unlimited soda, coffee, and hot tea are included.

## FIRST COURSE

**Roasted Summer Vegetable Consommé**  
with Kale and Lemon Orzo

### Summer Wedge Salad

Baby Iceberg, Applewood Smoked Bacon,  
Heirloom Tomato, Smoked Cheddar,  
Cucumber, Red Onion, Choice of Herb  
Ranch or Roasted Garlic Vinaigrette

## ENTRÉES

### Prime Rib

Grilled Asparagus, Twice-Baked Potato,  
Beef Jus, Horseradish Cream

### Lemon Grilled Half Chicken

Fondant Potato, Haricot Verts

### Grilled Ora King Salmon

Shaved Asparagus Salad, Lemon Bamboo  
Rice, Lemon Beurre Blanc

## DESSERT

### Rainier Cherry Clafoutis

served with Vanilla Gelato

### Blood Orange Sorbet

served with Fresh Berries

PRICES DO NOT INCLUDE TAX OR 20% SERVICE CHARGE.

*Live*  
at LUCILLE

**DRINK SELECTIONS**

**SPECIALTY COCKTAILS | \$8 each**

**Rosy Glow**

Ketel One Botanicals Grapefruit and Rose, Lemon Juice, Bitters, Ginger Beer

**Pineapple Gin Cooler**

Gin, Pineapple Juice, Lime Juice, Soda

**Peach Whiskey Smash**

Whiskey, Peach Schnapps, Lemon Juice, Simple Syrup

**WINE LIST**

**WHITE WINE | \$10 per glass or \$35 per bottle**

Zenato Pinot Grigio

Dr. L Riesling

Elouan Rosé

Hahn Pinot Gris

**SPARKLING | \$90 per bottle**

Jacquart Brut

**RED WINE | \$12 per glass or \$44 per bottle**

North by Northwest Blend

Hahn Merlot

Cigar Box Malbec

Inscription Pinot Noir

Juggernaut Cabernet

**BEER LIST | \$6**

Lagunitas Stout

Moody Tongue IPA

Fist City

Noon Whistle Fuzzy Smack Sour

Amstel Light

Corona