



CAFE · LURCAT

AMERICAN CUISINE

NEW YEAR'S EVE 2017

\$100 PER PERSON

AMUSE

GOAT CHEESE TARTINE
CHERRY RELISH, SABA, ARUGULA

STARTERS

LURCAT CRAB CAKE
LOBSTER BISQUE
GARLIC CROUTON
SEARED FOIE GRAS
PANCAKE, POACHED PEAR, MAPLE-CHERRY REDUCTION
LURCAT STEAK TARTARE
TAGGIASCA OLIVES, CALABRIAN CHILE
WINTER GREENS
SMOKED GOAT CHEESE, WALNUT VINAIGRETTE, CANDIED WALNUTS
APPLE, CHEESE AND CHIVE SALAD

ENTRÉES

CHILEAN SEA BASS
MARINATED IN MISO WITH SWEET AND SOUR CABBAGE SALAD
LINGUINE
LOBSTER, SHRIMP, SMOKED TOMATO BUTTER, BREAD CRUMBS
BEEF TENDERLOIN
ROASTED MUSHROOM-CAMBAZOLA COMPOTE, BORDELAISE
BERKSHIRE PORK CHOP
BLUE CHEESE BUTTER, PORT-FIG REDUCTION
SPICED LAMB RACK
MINT TABBOULEH, WHIPPED GOAT CHEESE, POMEGRANATE MOLASSES

SIDES

(SERVED FAMILY STYLE)

ROASTED CAULIFLOWER
SAUTÉED BRUSSELS SPROUTS
BABY POTATOES
CHIVE BUTTER, CRÈME FRAÎCHÉ

DESSERT

MILK CHOCOLATE BAR
SEA SALT CARAMEL, PUFFED RICE, PEANUTS
CARAMELIZED PROFITEROLE
LEMON MOUSSELINE, ALMOND BRITTLE
DARK CHOCOLATE PAVLOVA
TANGERINE CREMA, MULLED WINE BERRIES
WARM CINNAMON-SUGAR DONUTS