

LURCAT CAFE

SMALL PLATES

- East Coast Oysters**, Shallot Mignonette, Lurcat Hot Sauce* 4
Ginger Fried Rice, Shrimp, Sausage & Egg* 16
Tuna Tartare, Ginger, Lime Shiso* 19
Crab Cake, Dijon Aioli 18
Lobster Galette, Buckwheat Crepe, Butter Poached Lobster, Buerre Monte 24
Foie Gras Panna Cotta, Strawberry, Pine Nut Granola, Saba 21
Octopus Tonnato, Crispy Potato, Arugula 22
Scallops Bourguignonne, Parsley Butter, Seasoned Breadcrumbs 18
Watermelon & Tomato Gazpacho, Poached Shrimp, Basil Oil 15

PLATES FOR TWO

- Sustainable American Caviar**, Duck Fat Potatoes, Chives, Crème Fraîche* 60
Crudité of Seasonal Vegetables, Hummus & Chive Cream 24
Iced Lobster, Shrimp, Tuna Tartare & Oysters, Accoutrements* 60

SALADS

- Apple, Cheese, Chive** 12
House Salad, Baby Greens, Avocado, Peas, Shaved Vegetables 12
Heirloom Tomato, Burrata, Walnut Pesto 18

DINNER PLATES

- Miso Sea Bass**, Rice Noodles, Cabbage Slaw 42
Sea Scallops, Charred Brussels Sprouts, Friséé, Hock Glaze 40
Barbecued Salmon, Black Rice, Ginger Scallion* 34
Seared Ahi Tuna, Olive, Tomato, Preserved Tuna* 36
Vegetarian Farrotto, Seasonal Vegetables 20
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- Red Wine Braised Pot Roast**, Roasted Root Vegetables, Potato Puree 34
Roasted Amish Chicken, Smoked Farrotto, Seasonal Vegetables 32
Hanger Steak, Smoked Oyster Beurre Blanc, Grilled Asparagus Salad* 38
Braised Lamb, Masa Gnocchi 34
Filet Mignon 6oz, Potato Pavé, Red Wine Syrup* 44
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- Snake River Farms Gold Bottom Sirloin**, Porcini Rub, Bone Marrow, Mushroom Reduction - FOR TWO -* 90

VEGETABLES

- Roasted Cauliflower** 14
Potato Puree 10
French Fries 12
Haricot Verts 13

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits