

CAFE · LURÇAT

AMERICAN CUISINE

RAW/COLD

- Raw Oysters 3.5 each
- Ceviche of Gulf Shrimp 12
- Tuna Tartare 14.5
- Steak Tartare with Tomato, Nicoise Olives and Quinoa 16
- Stone Crab with Mustard Sauce market price
- Shrimp Cocktail 16

MEATS

- Berkshire Pork Tenderloin with Porcini Cream, Haricots Verts and Gigande Beans 27
- 6-ounce Beef Tenderloin Filet with Oyster Mushroom-Cambozola Compote 39
- 12-ounce Darling Downs Wagyu New York Strip Steak with Beurre Gascogne 46
- Roast Chicken with Foie Gras Stuffing and Black Truffle-Madeira Sauce 29
- Pot Roast with Red Wine 26
- Colorado Lamb Chops and Lamb Osso Buco with Flageolets 38

HOT

- Lurcat Crab Cake 16
- Ginger Fried Rice with Shrimp, Sausage and Egg 13
- Nantucket Bay Scallops with Chanterelle Mushrooms, Sherry and Parsley Bread Crumbs 16
- Seared Foie Gras with Maple Syrup and Cranberries 18.5

SPECIALTIES

- Chicken Riesling with Parsley Buttered Egg Noodles 27
- Butter-Poached Maine Lobster with Mascarpone Risotto and Lobster Bisque 42
- Spaghetti Nero with Gulf Shrimp, Stewed Calamari and Tomatoes 34

SEAFOOD

- Georges Bank Sea Scallops with Butternut Squash Agrodolce 29
- Sea Bass Marinated in Miso 38
- Salmon with Salted Aromatic Herbs and Lemon 28
- Yellowtail Snapper with Parsley, Lemon and Butter 32
- Seared Ahi with Lemon Confit and Ponzu 30

SALADS

- Bacon, Lettuce and Tomato with Blue Cheese-Buttermilk Dressing 12
- Apple, Cheese and Chive 12
- Mixed Greens with Roasted Beets, Marinated Oranges, Almonds and Parmesan 12
- Baby Leaf Lettuces with Fresh Herbs, Brie de Meaux and Crostini 12

VEGETABLES

- Roasted Cauliflower 12
- Caramelized Brussels Sprouts 12
- Roasted Carrots with Garlic, Rosemary and Marsala 12
- Roasted Gold Beets Agrodolce with Basil and Chives 12
- Marble Potatoes with Manigodine Cheese and Mustard 12
- Potato Purée 8.5
- French Fries 8.5

DESSERTS

- Toffee Syrup Cake, Cider Caramel Apples, Roasted Apple Crema and Walnut Croquant 9.5
- Dark Chocolate Profiteroles, Salted Caramel Ice Cream, Spiced Candied Pecans 9.5

- Milk Chocolate Torte with Hazelnut-Oat Crumble and Honey-Nougat Cream 9.5
- Chocolate Stout Ice Cream Float with Butterscotch, Espresso and Caramelized White Chocolate Blondie 9.5

- Warm Banana Popover with Huckleberry Parfait and Cashew Brittle 9.5
- Warm Cinnamon-Sugar Doughnuts 8.5
- Ice Cream or Sorbet with Citrus Wafers 8.5

General Manager Gina Lynch

Executive Chef Andrew Wicklander

Sous Chef Roel Mesta

Sous Chef Rafael Arevalo

Consumer Information Warning: There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from any raw oysters or seafood and should have them fully cooked. If unsure about your risk, consult your physician.