

MARKET

STARTERS

MARINATED OKEECHOBEE MUSHROOMS
WHIPPED WARM RICOTTA
15

LARGE STONE CRAB
MARKET PRICE

HUMMUS & SALSA VERDE
WORDEN FARMS BABY VEGETABLES, WARM NAAN BREAD
15

SALAD

LOCAL BEET & GREENS
PUFFED FARRO, LEMON-MASCARPONE
14

ENTREES

CREEK STONE FARMS FILET
BLACK TRUMPET,
CELERY ROOT, HORSERADISH
42

BUTTERNUT SQUASH
& COCOA AGNOLOTTI
PICKLED PEAR, WALNUT, SABA
28

FLORIDA OAK FIRED
ORGANIC CHICKEN
CHAMOMILE-HONEY,
BUTTERMILK, CARROTS
30

VEGETABLES

WORDEN FARMS DAILY
ORGANIC PREPARATION
14

DESSERTS

BAKED ALASKA
SPICED PUMPKIN CAKE,
ORANGE SEMIFREDDO
14

TRADITIONS

STARTERS

RAW OYSTERS*
3.5 EACH

LURCAT CRAB CAKE
16

TUNA TARTARE*
15

GINGER FRIED RICE
SHRIMP, SAUSAGE AND EGG
14

SALADS

BACON, LETTUCE & TOMATO
BLUE CHEESE-BUTTERMILK DRESSING
14

APPLE, CHEESE & CHIVE
12

ENTREES

MISO SEA BASS
42

FLORIDA SNAPPER
PARSLEY, LEMON AND BUTTER
36

KOREAN BARBECUED SALMON
GINGER-SCALLION CONDIMENT,
BLACK RICE
32

17 HOUR SMOKED TEXAS BRISKET
POTATO-BROCCOLI GRATIN, CORN BREAD
WITH CAYENNE-MAPLE BUTTER
32

12-OZ NEW YORK STRIP STEAK
BEURRE GASCogne
48

POT ROAST, RED WINE
29

VEGETABLES

POTATO PURÉE
10

FRENCH FRIES
10

ROASTED CAULIFLOWER
12

BRUSSEL SPROUTS
12

DESSERTS

WARM CINNAMON-SUGAR
DOUGHNUTS
9

CHOCOLATE FUDGE, WARM BROWNIE
SALTED CARAMEL GELATO
10

LURCAT ARTISAN CHEESE BOARD
16

VOYAGE

PACIFIC NORTHWEST

STARTERS

OCTOPUS CARPACCIO*
BEET DASHI, ORANGE, HORSERADISH
16

FOIE GRAS TARTINE
HUCKLEBERRY, HAZELNUT GRANOLA
19

SOUP

CELERY ROOT VELOUTE
OREGON TRUFFLE, SOURDOUGH,
SWEET & SOUR SHALLOTS
14

ENTREES

ALASKAN KING CRAB SPAGHETTINI
PASSION FRUIT, NASTURTIUM NAGE
24-38

LAMB CHOPS & ROULADE
SAUCE NAVARIN, CAPONATA,
MINT-YOGURT
48

PACIFIC HALIBUT
IN SEAWATER BROTH
CLAMS, SEABEANS, KELP, CHAMOMILE
39

VEGETABLES

SLOW ROASTED MUSHROOMS
FORAGED GREENS
12

DESSERTS

MARIONBERRY FRANGIPANE TART
BLACKBERRY ICE CREAM,
HAZELNUT BRITTLE
10

Café Lurcat Proudly Supports the following Local Partners:

12 Season Farms, Waymore Farms, Worden Farms, Oaks Farms, Colusa Farms, 5 Diamond Delacies, Creek Stone Farms, Bush Brothers

*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.