

MARKET

STARTERS

HUMMUS
SALSA VERDE, BABY
VEGETABLES, WARM PITA
14

WAYMORE LIVER TOAST
PICKLED CHERRIES, PISTACHIO, ELDERFLOWER
15

SALAD

SUMMER MELON SALAD
MEREDITH FETA, BENTON'S HAM,
SERRANO, MINT
14

ENTREES

CREEK STONE FARMS FILET
OYSTER MUSHROOM, KOHLRABI,
GRILLED ASPARAGUS
42

RAVIOLO AL UOVO
SUMMER TRUFFLE, VIN COTTO,
FARMER'S CHEESE
16-32

FLORIDA OAK
ORGANIC CHICKEN
CHAMOMILE-HONEY,
BUTTERMILK, CARROTS
32

VEGETABLES

SNAP PEA VIGNAROLA
CHORIZO, FAVAS
15

DESSERTS

KEY LIME PAVLOVA
STRAWBERRY HIBISCUS SYRUP,
BERRIES
10

TRADITIONS

STARTERS

RAW OYSTERS*
3.75 EACH

LURCAT CRAB CAKE
16

TUNA TARTARE*
18

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
JICAMA-GINGER SLAW,
JALAPEÑO CORNBREAD
32

POT ROAST, RED WINE
29

VEGETABLES

POTATO PURÉE
10

FRENCH FRIES
10

ROASTED CAULIFLOWER
14

ASPARAGUS
WITH COMTE CHEESE
12

DESSERTS

WARM CINNAMON-SUGAR
DOUGHNUTS
9

MILK CHOCOLATE FUDGE BAR
SEA SALT CARAMEL, PUFFED RICE, PEANUTS
10

LURCAT ARTISAN CHEESE BOARD
16

VOYAGE TOKYO

STARTERS

SPICY SALMON TORO
SUSHI RICE, FRESH WASABI
14

BEEF TATAKI
GRILLED SCALLION, SESAME SAUCE,
YUZU KOSHO, GARLIC CHIPS
17

LITTLE NECK CLAMS
DASHI, TOGARASHI CHORIZO, UMAMI MILK BREAD
18

ENTREES

GRILLED HANGER STEAK
JAPANESE PLUM CHIMICHURRI, TEMPURA VEGETABLES
36

TOKYO SHIO RAMEN
KUROBUTA PORK, SOFT EGG, KATSUOBUSHI SALT
28

AHI TUNA
SESAME PONZU, SUSHI RICE,
PICKLED CUCUMBER, CRISPY SHIITAKE
34

VEGETABLES

VEGETABLE OKONOMIYAKI
SHRIMP, PORK,
KEWPIE, TARE
12

DESSERTS

DARK CHOCOLATE MUSHI-PAN
MATCHA ICE CREAM,
BLACK SESAME 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.