



# CAFE · LURÇAT

AMERICAN CUISINE

## VALENTINE'S DAY

\$90 PER PERSON

### AMUSE

CUCUMBER TARTINE  
MARINATED FETA, DILL, PINK PEPPERCORN

### STARTERS

LURCAT CRAB CAKE

LOBSTER BISQUE  
GARLIC CROUTON

LURCAT STEAK TARTARE  
TAGGIASCA OLIVES, CALABRIAN CHILE

WINTER GREENS  
PEARS, SMOKED GOAT CHEESE, WALNUT VINAIGRETTE, CANDIED WALNUTS  
APPLE, CHEESE AND CHIVE SALAD

### ENTRÉE

CHILEAN SEA BASS  
MARINATED IN MISO WITH SWEET AND SOUR CABBAGE SALAD

LINGUINE  
LOBSTER, SMOKED TOMATO BUTTER, BREAD CRUMBS

BEEF TENDERLOIN  
ROASTED MUSHROOM-CAMBAZOLA COMPOTE AND BORDELAISE

BERKSHIRE PORK CHOP  
BLUE CHEESE BUTTER AND PORT-FIG REDUCTION

SPICED LAMB RACK  
MINT TABBOULEH, WHIPPED GOAT CHEESE, POMEGRANATE MOLASSES

### SIDES

(SERVED FAMILY STYLE)

ROASTED CAULIFLOWER  
SAUTÉED BRUSSELS SPROUTS

BABY POTATOES  
WITH CHIVE BUTTER AND CRÈME FRAÎCHÈ

### 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 DOUGHNUTS