

# CAFÉ · LURCAT

## NEW YEAR'S EVE 2024

\$135 PER PERSON

**Champagne Brut, Laherte-Frères, 'Ultradition,' Chavot, France NV**

### FIRST COURSE

**Smoked Scallop** Butternut Squash, Apple, Hazelnut, Lemon, Dill\*

**Wagyu Steak Tartare** Fried Parsnip, Black Garlic, Caper, Chili Oil\*

**Blue Crab** Endive, Fried Bread, Horseradish, Cocktail Sauce

**Winter Squash** Whipped Ricotta, Pecans, Honey, Sage

### SECOND COURSE

**Apple, Cheese, Chive**

**Chicory Salad** Endive, Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette

**Beet Salad** Arugula, Pistachio, Blood Orange, Dukkha, Tahini Yogurt

### THIRD COURSE

**Korean BBQ Salmon** Black Rice, Ginger, Scallion\*

**Smoked Duck Breast** Oyster Mushroom, Parsnip, Pickled Currant, Foie Gras Jus\*

**7oz Filet Mignon** Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola\*

**Braised Lamb Shank** Birria Bean Puree, Pickled Red Onion, Radish, Cilantro, Lime

**Red Wine Cavatelli** Delicata Squash, Walnuts, Blue Cheese, Chive

**Cauliflower** Giardiniera, Chickpea, Mint, Preserved Lemon

**Lobster Sauce Américaine** Potato-Celery Root Gratin, Fennel, Tarragon +15

**Wagyu New York Strip** Collard Greens, Root Vegetables, Port Demi-Glace\* +20

### FAMILY STYLE SIDES

**Sweet Potatoes** Toasted Pecans, Maple, Duck Fat

**Cauliflower**

### DESSERT

**Tarte Tatin** Apple, Caramel, Vanilla, Puff Pastry

**Champagne Entremet** Pistachio Cake, White Chocolate, Raspberry

**Cinnamon-Sugar Doughnuts**

### SOMMELIER SELECTION PICK 2 FOR \$35

**Sauvignon Blanc, Elena Walch, 'Castel Ringberg,' Alto Adige, Italy 2022**

**Chardonnay, Moshin Vineyards, 'Westside Crossing,' Russian River Valley, Sonoma County, California 2021**

**Le Rosé, Tenuta D'Almerita, Regaleali, Sicily, Italy 2021**

**Bordeaux, Château Daviaud by Famille Sichel, France 2019**

**Barolo, Giacomo Fenocchio, Monforte, Piedmont, Italy 2019**

We are dedicated to creating a sustainable and dependable work environment for every employee of Café & Bar Lurcat. A 6% surcharge has been added to support fair and reliable wages for our team. Pursuant to MN Statute 177.23 Subd. 9, this charge is not a gratuity for direct employee service.

\*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.

## WINES BY THE GLASS

	6 oz	9 oz
<b>Sparkling</b>		
Prosecco, Bisol, 'Jeio,' Veneto, Italy NV	13	19
Crémant de Limoux Rosé, Saint-Hilaire, Languedoc, France 2021	15	22
Champagne Brut, Charles Le Bel, Inspiration 1818 by Billacart-Salmon, Mareuil-sur-Ay, France NV	25	38
<b>White</b>		
Trebbiano d'Abruzzo, Cirelli, Abruzzo, Italy 2023	14	20
Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand 2023	13	19
Chardonnay, Crossbarn Winery by Paul Hobbs, Sonoma Coast, Sonoma County, California 2023	17	24
Riesling Kabinett, Ress Family Wines, 'White Rabbit,' Germany 2022	12	18
<b>Rosé and Orange</b>		
Grenache/Cinsault, Domaine de Triennes, 'Méditerranée,' Var, France 2023	14	20
Gérard Bertrand, 'Orange Gold,' Languedoc, France 2022	17	24
<b>Red</b>		
Beaujolais, Domaine Dupeuble Père et Fils, Burgundy, France 2022	16	23
Pinot Noir, Holloran Vineyard Wines, 'Stafford Hill,' Willamette Valley, Oregon 2022	15	22
Chianti Classico Riserva, Carpineto, Tuscany, Italy 2019	17	24
Rioja Crianza, Bodegas Muriel, Rioja Alavesa, Spain 2021	12	18
Bordeaux, Maison Dourthe, 'La Grande Cuvée,' France 2019	16	23
Cabernet Sauvignon, Priest Ranch Wines, Napa Valley, California 2021	23	33

## LURCAT COCKTAILS

### La Pascualita 16

Wheatley Vodka, Cointreau, Falernum, Rose-Infused Ames Farm Honey, Lime, Amaro Spritz

### Curry Me Away 15

Curry-Infused Tattersall Tightline Vodka, Fernet, Planteray OFTD Rum, Coconut, Ginger, Lime, Currant

### Petit Jolie 15

Lurcat Gin Blend, Dolin Dry, Rosolio, Lemon

### The Steady Beet of Thyme 18

Plymouth Gin, Hayman's Navy Strength Gin, Dry Curaçao, Tattersall Cranberry, Beet-Ginger Shrub, Thyme

### Mother Superior 16

Vanilla-Infused Planteray 3 Stars Rum, Amaro Nonino, Cocchi Rosa, All Spice Dram, Bitters

### Fiore Pompelmo 16

Dulce Vida Blanco Tequila, Salers Gentian, Montanaro Chamomile Grappa, Grapefruit, Black Lemon Bitters

### Color of the Season 16

Fidencio Mezcal, Ancho Reyes Verde, Cucumber Shrub, Tajin Salt

### Figgy Pudding 21

Sazerac Rye Whiskey, Cardamaro, Cocchi Americano Bianco, Italicus Bergamotto, Absinthe, Fig, Bitters

### Honey, it's Crisp Outside 15

Old Forester 86 Bourbon, Grand Marnier, Spiced Apple Cider, Hot Honey, Lemon

### (Basil)ica of Saint Mary 16

Suze, Finocchietto, Galliano, Lemon, Thai Basil

### Ruby Slippers 13

Mulled Wine, Cardamom, Cinnamon, Clove, Fennel, Bay Leaf  
-Uplift with Martell VS Cognac or Maker's Mark Bourbon +6

## BEER & CIDER

### Draft 7

Bent Paddle Brewing Co., Bent Hop Golden IPA  
Bauhaus Brew Labs, Wonderstuff Pilsner  
Fulton Brewing, 300 Mosaic IPA  
Indeed Brewing Company, Pistachio Cream Ale  
Seasonal Selection\*  
\*please inquire

### Bottles & Cans

Bent Paddle Brewing, Light Lager 7  
Hamm's Lager 7  
Paulaner Pilsner 7  
Bent Paddle Brewing, ESB Amber Ale 7  
Surly Furious IPA 7  
Central Waters Mudpuppy Porter 8  
Milk & Honey Ciders, 'Heirloom' 8  
Wild State Cider, Raspberry-Hibiscus 8  
Bauhaus Brew Labs, Helles Lager, 'Nah' N/A 6

## LOW PROOF+ & ZERO PROOF

10

**Seasonal Shrubs Selection** Beet-Ginger, Cucumber, or Pineapple-Tarragon

**Bitter Ginger+** Orange, Ginger Beer, Angostura

**Mockarita+** Lime, Agave & Orange Syrup, Orange Bitters

**Old Fashioned+** Spiritless Kentucky 74 & Spiced 74, Demerara, Orange Bitters, Lemon

+Bitters contain minute amounts of ABV