

CAFE · LURÇAT

SMALL PLATES

- Bread Service** Assortment of Warm Bread, Local Butter, Fleur de Sel 12
- Artisanal Cheese Plate** Accoutrements, Crostini 19
- Wagyu Steak Tartare** Fried Parsnip, Black Garlic, Caper, Chili Oil* 24
- Tuna Carpaccio** Pickled Cucumber, Thai Basil, Sesame, Orange, Gochugaru* 23
- Fresh Oyster** Mignonette, House Hot Sauce* 4
- Poached Oysters** Horseradish Beurre Blanc, Pickled Beets, Apple, Caviar* 19
- Little Neck Clams** Linguíça Sausage, Roasted Peppers, Tomato, Lime, Cilantro, Focaccia 24
- Crab Croquettes** Caviar, Crème Fraîche, Chive 21
- Ginger Fried Rice** Shrimp, Sausage, Chili Crisp, Herbs, Egg* 19

SALADS

- Apple, Cheese, Chive** 15
- Chicory Salad** Endive Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette 17
- Mixed Greens** Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

DINNER PLATES

- Miso Sea Bass** Rice Noodle, Cabbage Slaw 51
- Korean Barbecue Salmon** Black Rice, Ginger, Scallion* 39
- Roasted Amish Chicken** Oyster Mushroom, Parsnip, Pickled Currant, Foie Gras Jus 39
- Kurobuta Pork Chop** Honey-Mustard Glaze, Baby Potato, Frisée, Sauce Charcutière, Grilled Lemon* 40
- 7oz Filet Mignon** Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola* 55
- Braised Lamb Shank** Birria Bean Puree, Pickled Red Onion, Radish, Cilantro, Lime 53
- Cauliflower** Giardiniera, Chickpea, Mint, Preserved Lemon 28

EDEN VALLEY WAGYU

Local Minnesota Certified Wagyu, House Steak Sauce, Seasonal Vegetable

- 14 oz Ribeye*** 89
- 12oz New York Strip*** 79
- 7oz Filet Mignon*** 69
- 10 oz Steak Frites*** 49

SIDES

- Lurcat Fries** 12
- Roasted Cauliflower** 16
- Wild Rice** English Pea, Butternut Squash, Pickled Red Onion, Walnut-Parsley Pistou 16
- Sweet Potatoes** Maple-Orange Butter, Pecans, Chive 16

General Manager | **Nick Gonzales** • Sommelier | **Ross Kupitz** • Executive Chef | **Sam Gilman**

*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 |
|---|------|------|
| Sparkling | | |
| 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 |
| White | | |
| 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, Röss Family Wines, 'White Rabbit,' Germany 2022 | 12 | 18 |
| Rosé and Orange | | |
| Grenache/Cinsault, Domaine de Triennes, 'Méditerranée,' Var, France 2023 | 14 | 20 |
| Gérard Bertrand, 'Orange Gold,' Languedoc, France 2022 | 17 | 24 |
| Red | | |
| 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

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| 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 |

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| 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

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| 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

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|---|----|
| Seasonal Shrubs Selection Beet-Ginger, Cucumber, or Pineapple-Tarragon | 10 |
| 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 | |