

CAFÉ • LURCAT

SMALL PLATES

- Poached Oysters** Beurre Blanc, Pickled Fennel, Caviar* 19
Fresh Oyster Mignonette, House Hot Sauce* 4
Scallop Crudo Carrot-Ginger Broth, Avocado Mousse, Apples* 22
Rainbow Trout Rillettes Trout Roe, Potato Chips, Dill 24
Ginger Fried Rice Shrimp, Sausage, Chili Crisp, Herbs, Egg* 19
Rotating Pate Pickled Vegetables, Mustard, Jam, Accoutrements, Baguette 22
Wagyu Steak Tartare Fried Parsnip, Black Garlic, Capers, Chili Oil * 24
Wagyu Corned Beef Tongue French Onion, Gruyere, Baguette, Horseradish 23
Artisanal Cheese Plate Accoutrements, Crostini 19
Bread Service Assortment of Warm Bread, Local Butter, Fleur de Sel 13

SALADS

- Chicory Salad** Endive, Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette 18
Beet Salad Farro, Dukkah, Zhug, Goat Cheese 16
Apple, Cheese, Chive 15
Green Salad Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

DINNER PLATES

- Seared Scallops** Butternut Squash, Thai Chilies, Peanuts 42
Miso Sea Bass Rice Noodle, Cabbage Slaw 49
Korean Barbecue Salmon Black Rice, Ginger, Scallion* 38
Roasted Amish Chicken Wild Rice, Oyster Mushrooms, Apples 36
Smoked Duck Leg Foie Gras, Fennel, Pickled Cherries 45
7oz Filet Mignon Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola* 54
Lurcat Burgers Red Wine Shallot Butter, Parsley, French Fries* 23
Lamb T-Bones Bean Birria, Salsa Verde, Lime 48
Herb Tagliatelle Maitake Mushrooms, Anchovy, Pine Nuts, Spinach 34
Cauliflower Giardiniera, Chickpeas, 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* 48

VEGETABLES

- Roasted Cauliflower** 16
Lurcat Fries 12
Creamed Lacinato Kale Pecorino, Lemon 16
Sweet Potatoes Toasted Pecans, Maple, Duck Fat 16
Caramelized Cabbage Celery Root, Dill, Gjetost 16

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

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 Statue 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.