

RESTAURANT WEEK

\$45 per person

AVAILABLE FEBRUARY 25-MARCH 1

FIRST COURSE

Apple, Cheese, Chive

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

Eden Valley Wagyu Steak Tartare Fried Parsnip, Black Garlic, Capers, Chili Oil

Crab Croquettes Crème Fraiche, Chive

SECOND COURSE

7oz Filet Mignon Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola* (+\$15)

Roasted Amish Chicken Oyster Mushrooms, Parsnip, Pickled Currant, Jus

Korean Barbecue Salmon Black Rice, Ginger, Scallion*

Cauliflower Giardiniera, Chickpeas, Preserved Lemon (V)

Kurobuta Pork Chop Honey-Mustard Glaze, Baby Potatoes, Frisee, Sauce Charcutière, Grilled Lemon*

THIRD COURSE

Cinnamon-Sugar Doughnuts

Sebastian Joe's Ice Cream or Sorbet

Chocolate Carrot Cake Dark Chocolate, Cinnamon, Yogurt, Walnut

SIDES +\$10

Roasted Cauliflower

Sweet Potatoes Maple-Orange Butter, Pecans

Wild Rice English Pea, Butternut Squash, Pickled Red Onion, Walnut-Parsley Pistou

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.

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, Ress 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

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