

## RESTAURANT WEEK

\$45 per person

AVAILABLE July 13-17, 2022

### FIRST COURSE

**Apple, Cheese, Chive**

**Green Salad** Butter Lettuce, Radicchio, Sherry Vinaigrette, Herbs, Pecorino

**Local Charcuterie and Cheese** Accompaniments, Crostini

**Pear Salad** Mixed Greens, Fried Root Vegetables, Pepitas, Prairie Breeze Cheddar

### SECOND COURSE

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

**Roasted Amish Chicken** Spaghetti Squash, Chicken Confit Croquette

**Compart Farms Dry Aged Pork Chop** Fig-Port Reduction, Blue Cheese Butter\*

**Broccolini Sofrito** Farro, Pique, Romesco

**Hanger Steak** Espresso Rub, Root Vegetables, Port Jus\*

### THIRD COURSE

**Burnt Honey Cake** Dulce Cream, Honeycomb

**Chocolate Forest** Hazelnut, Pistachio, Cherry

**Warm Cinnamon-Sugar Doughnuts**

**Sebastian Joe's Ice Cream** or **Sorbet**

Cafe & Bar Lurcat is pleased to replace tipping with a 22% Hospitality-Included service charge in support of our commitment to provide a professional living wage for all team members and operate a sustainable business. Pursuant to Minnesota Statute Section 177.23, Subd. 9, this charge is not a gratuity for employee service.

Additional gratuities are completely optional and not expected, but should you wish to leave a tip dedicated to your server, the option to do so will remain available on the credit card receipt.

\*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.