

RESTAURANT WEEK

\$45 per person

AVAILABLE FEBRUARY 20-25, 2024

FIRST COURSE

Apple, Cheese, Chive

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

Poached Mussels Beurre Blanc, Pickled Cucumber, Fresno, Sea Beans

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

Corned Beef Tongue French Onion, Gruyere, Baguette, Horseradish

SECOND COURSE

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

Roasted Amish Chicken Wild Rice, Oyster Mushrooms, Apples

Korean Barbecue Salmon Black Rice, Ginger, Scallion*

Cauliflower Giardiniera, Chickpeas, Preserved Lemon (V)

Herb Tagliatelle Maitake Mushrooms, Anchovy, Pine Nuts, Spinach

Korabuta Pork Chop Sauerkraut, Spaetzle, Sauce Charcutière

THIRD COURSE

Warm Cinnamon-Sugar Doughnuts

Sebastian Joe's Ice Cream or Sorbet

Chocolate Panna Cotta Shortbread, Hazelnuts, Raspberry

Olive Oil Cake Whipped Mascarpone, Pecans, Orange

SIDES +\$10

Caramelized Cabbage Celery Root, Dill, Gjetost

Creamed Lacinato Kale Pecorino, Lemon

Sweet Potatoes Toasted Pecans, Maple, Duck Fat

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.