

SUNDAY PRIX FIXE

\$45 per person

FIRST COURSE

Apple, Cheese, Chive

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

Wagyu Corned Beef Tongue French Onion, Gruyere, Baguette, Horseradish

Poached Mussels Beurre Blanc, Pickled Cucumber, Sweet Peppers, Sea Beans

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

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)

Korabuta Pork Chop Sauerkraut, Spaetzle, Sauce Charcutière

Braised Wagyu Oxtail Pommies Puree, Baby Carrots, Spring Onion, Peas

THIRD COURSE

Warm Cinnamon-Sugar Doughnuts

Sebastian Joe's Ice Cream or Sorbet

Tomato and Lime Semifreddo Almond Cookie, Lime Caramel

Olive Oil Cake Whipped Mascarpone, Pecans, Orange

SIDES +\$10

Caramelized Cabbage Celery Root, Dill, Gjetost

Roasted Baby Carrots Red Onion Jam, Fried Leeks

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.