Served Friday, Saturday, and Valentine’s Day
$95 per person

**STARTERS**
- **Steak Tartare** Fried Parsnip, Black Garlic, Capers, Chili Oil*
- **Apple** Cheese, Chive
- **Pear Salad** Mixed Greens, Fried Root Vegetables, Pepitas, Prairie Breeze Cheddar
- **Chef’s Selection of Meat and Cheese** Accompaniments
- **Fresh Clams** Roasted Tomatoes, IPA, Marjoram
- **Poached Oysters** Buerre Blanc, Pickled Fennel, Caviar*
  Supplement $5

**ENTRÉE**
- **Miso Black Cod** Rice Noodle, Cabbage Slaw
- **Sea Scallops** Verjus, White Balsamic, Fennel, Sunchokes, Basil*
- **Confit Duck Leg** Red Cabbage Agrodolce, Cranberry, Foie Gras-Brandy Sauce
- **Roasted Root Vegetable Pave** Mushroom, Black Truffle, Vegetable Jus
- **Lamb Chops** Farro, Soffritto, Turnips, Pistachio Mint Pesto*
- **Niman Ranch Ribeye 10oz** Espresso Rub, Braised Root Vegetables, Port Jus*
- **Saffron Linguine** Lobster, White Wine, Tarragon, Caperberries
  Supplement $10

**SIDES**
*(served family style)*
- **Roasted Cauliflower**
- **Roasted Brussels Sprouts and Beets**
- **Baby Potatoes** Chive Butter, Crème Fraiche

**DESSERT**
- **Chocolate Forest** Hazelnut, Pistachio, Cherry
- **Warm Cinnamon-Sugar Doughnuts**
- **Sebastian Joe’s Ice Cream**
- **Mango and Passionfruit Cake, Coconut Snow**

*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.

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.