

VALENTINE'S WEEKEND

Served Friday, Saturday, and Valentines 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

FNTRÉF

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, Soffrito, 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

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.