

LUCQUES

at the circle

starters *choice of*

three sisters gazpacho with avocado, pepitas and queso fresco

dandelion and radicchio with plums, toasted pecans and cana de cabra

heirloom tomato and melon salad with burrata, lime and french feta salsa verde

grilled squid salad with chorizo, peppers, gigante beans, spinach and paprika

supplemental +8

royal ossetra caviar with blinis and traditional accompaniments 2 oz 180 / 4oz 360

main courses *choice of*

grilled halibut with saffron couscous, summer vegetables, green harissa and yogurt

maine diver scallops with sweet corn pudding, nectarines and grain mustard butter

chicken paillard with parmesan breadcrumbs, capers, olives and cherry tomatoes

grilled rib eye *steak frites* with arugula salad and red wine butter

supplemental +15

sides

french fries 12

young broccoli with garlic and chile 15

grilled trumpet mushrooms with rosemary gremolata 18

desserts *choice of*

cornmeal shortcake with sweet cream, strawberries and peaches

passion fruit pavlova with yuzu, crème fraiche whip and summer melon

magpies' cookies & cream with vanilla bean soft serve and chocolate graham crust

summer berries from the farmers' market with crème fraiche

artisan cheese by *rodolphe le meunier* with accompaniments and grilled toast

three courses for \$85 per person (supplements not included)