

LUCQUES

at the circle

starters

choice of

heirloom tomato and string beans with buttermilk, goat cheese and green harissa

local summer fruit and melon with arugula, stracciatella, lime, mint and urfa

maine lobster chopped salad with bacon, avocado and meyer lemon vinaigrette

supplemental +12

main courses

choice of

grilled seabass with long cooked romano beans, flageolet purée, leeks and romesco

chicken paillard with potato tomato gratin, wild greens and parmesan breadcrumbs

grilled veal chop with cornbread pudding, mustard greens and succotash salsa

supplemental +12

desserts

choice of

cornmeal galette with stone fruit, blackberries and santa barbara pistachios

old school chocolate cake with turkish coffee ice cream and crushed honeycomb

farmers' market fruit and berries with whipped cream and vanilla sugar

extras

grilled king trumpet mushrooms with gremolata +14

italian broccoli with garlic, shallot and arbol +12

french fries with sage and rosemary +10

three courses for \$75 per person (extras and supplements not included)