

LUCQUES

at the circle

starters

choice of

chilled summer squash soup with lime labneh, blossoms, mint and sumac
market lettuces with haricots verts, anchovy, lemon and parmesan croutons
heirloom tomato *pan con tomate* with aged goat cheese and salsa verde

main courses

choice of

wild mushroom risotto with fried sage, charred broccoli and toasted hazelnuts
+ maine lobster +15

alaskan halibut with scallion soubise, eggplant, peppers and black olive chermoula
mustard grilled chicken with pecorino pudding, spinach salad and soft egg
prime filet *steak frites* with local arugula, herbed fries and sauce bearnaise +15

desserts

choice of

end-of-summer trifle with roasted blackberries, nectarines and pistachio crumble
coffee ice cream with warm chocolate chip cookie and toffee crunch
three cheese with dried fruits, nuts and grilled toast

sides

charred broccoli with lemon salsa +14
roasted market vegetables with basil pistou +14
french fries with sage and rosemary +10

three courses for \$72 per person (extras and supplements not included)