

# LUCQUES

at the circle

## **starters**

*choice of*

red pepper soup with lemon yogurt, opal basil and hemp seeds

market lettuces with basil buttermilk, cherry tomato, cucumber and feta

weiser farms' melons with stone fruit, figs, speck and mint cream

seared tuna *niçoise* with potato, haricots verts, spinach and black olives

supplemental +10

## **main courses**

*choice of*

eggplant, pepper and tomato gratin with riojana, squash and pine nut pesto

slow-roasted salmon with cauliflower couscous, scallion labneh and gingered citrus

petaluma chicken breast with cornbread stuffing, mustard greens and pickled nectarines

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

supplemental +15

veal chop with roasted romano beans, romesco, salsa verde and crushed almonds

supplemental + 15

## **desserts**

*choice of*

*magpies'* strawberry shortcake soft serve ice cream pie

bittersweet chocolate cake with dulce de leche and candied pecans

three cheese with accompaniments and grilled toast

fruit and berries from the farmers' market with vanilla whipped cream

*three courses for \$78 per person (extras and supplements not included)*