

A P P E T I Z E R

Lobster Salad 'Le Cirque'

poached lobster with haricots verts and citrus

* Yellowtail Snapper Crudo

broad beans, pea mojito

Caesar Salad

interpretation of the classical salad

Wild Burgundy Escargot

Gruyère gnocchi, pickled fiddlehead ferns, bottarga

S O U P

Garden Pea

cheese dumplings, Idiazabal crisp

Chilled Yogurt and Melon

with shrimp

M A I N C O U R S E S

* Seabass

persimmon, capers, Bourbon vanilla, chicken oysters

* Rack of Colorado Lamb

artichokes, lemon forte, courgettes, piment d'argile

* Châteaubriand

horseradish flan, sweet and sour baby beets

Spaghetti Primavera

cream, garlic, Parmesan

Chicken

wheatberry, plum, Arbois sauce

D E S S E R T

Crème Brûlée 'Le Cirque'

Chocolate Soufflé

traditional chocolate soufflé with vanilla gelato

Strawberry Pavlova

Earl Grey Chantilly, strawberry consommé, basil

Pineapple

pineapple foam

Assortment of Sorbets

*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

WINES LE CIRQUE

Feudi Del Pisciotto IGT, Chardonnay, Sicily, Italy

A medium bodied with a clean ripe apple with hints of flower petals and golden syrup with a good acidity and long finish
Glass \$8 / Bottle \$39

Feudi del Pisciotto IGT, Merlot 'Valentino', Sicily, Italy

A medium bodied and true terroir wine, with round juicy merlot flavors and a smoky finish
Glass \$8 / Bottle \$39

Enjoy a glass of sparkling wine and two glasses of our Wines from Le Cirque Collection for a surcharge of only \$20

WHITE WINE

Ruffino Pinot Grigio IGT, - Venezia, Italy

Very fragrant, elegant and well structured \$44

Michel Redde Pouilly Fume, France

Highly expressive nose and a mouth-smacking finish \$64

Cloudy Bay Sauvignon Blanc, New Zealand

Herbaceous flavors with hints of citrus fruits \$79

Marques de Caceres Blanco DOC -Rioja, Spain

Delicious flavors of pears and apples \$34

Laboure-Roi Pouilly Fuisse, France

Collage of white fruits flavors, lively floral undertones \$59

Franciscan Chardonnay, California

Lively and lengthy on the palate with a great body \$52

Conundrum, California

Peach, apricot, green melon and pear \$44

RED WINE

Meridian Pinot Noir, California

Bing cherry with hints of strawberry, roses and violets \$42

Chateau Ste Michelle, Canoe Ridge Merlot, Washington

A medium to full bodied rich, berry flavored long finish wine \$74

Perrin Reserve Côtes Du Rhone, France

Full Bodied, rich fruit with peppery finish \$44

Beringer Founders Estate Cabernet Sauvignon, California

Bursts with cassis, black fruit and sweet brown spice \$44

Arboleda Carmenère, Chile

Dark berries with plums, dark cherries and violets \$54

Batasiolo, Barbera D'Asti DOC, Italy

Persistent and intense, yet warm and harmonic \$39

Castello Banfi, Brunello Di Montalcino DCOG, Italy

Soft and velvety with licorice, spices and cherry notes \$114

A 15% service charge will be automatically added to your bar and beverage purchases