

Lunch Prix Fixe
\$25.00

HORS D'OEUVRES

Choice of:

SOUPE DU JOUR

COUNTRY PÂTÉ

Pickled Vegetables, Purple Mustard

BOSTON BIBB

Parmesan- Black Pepper Dressing, Herbs

❖—————❖
PLATS PRINCIPAUX

Choice of:

SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower

CHICKEN PAILLARD

*White Asparagus, Arugula,
Shaved Parmesan, Mushroom Vinaigrette*

LAMB RAGOUT

Maltagliati Pasta, Green Olives, Tomato Sec

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DESSERTS

Choice of:

CRÈME BRÛLÉE “LE CIRQUE”

CHOCOLATE MARQUISE

Hazelnut Feuilletine, Vanilla Salt

HOUSEMADE ICE CREAMS & SORBETS

Brunch Prix Fixe
\$25.00

HORS D'OEUVRES

Choice of:

BEIGNETS

Doughnuts with Spiced Sugar

SOUPE DU JOUR

BOSTON BIBB

Parmesan- Black Pepper Dressing, Herbs

❖—————❖
PLATS PRINCIPAUX

Choice of:

ALMOND CROISSANT FRENCH TOAST

Apricot Compote, Ricotta

SOFT SCRAMBLED EGGS

Applewood Smoked Bacon, Crisp Potato

CHICKEN PAILLARD

*White Asparagus, Arugula,
Shaved Parmesan, Mushroom Vinaigrette*

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DESSERTS

Choice of:

CRÈME BRÛLÉE “LE CIRQUE”

CHOCOLATE MARQUISE

Hazelnut Feuilletine, Vanilla Salt

HOUSEMADE ICE CREAMS & SORBETS

Dinner Prix Fixe
\$40.00

HORS D'OEUVRES

Choice of:

SOUPE DU JOUR

COUNTRY PÂTÉ

Pickled Vegetables, Purple Mustard

BOSTON BIBB

Parmesan- Black Pepper Dressing, Herbs

❖—————❖
PLATS PRINCIPAUX

Choice of:

WILD MUSHROOM RISOTTO

Butternut Squash, Black Truffle Butter

CHICKEN UNDER A BRICK

Pomme Purée, Sweet Garlic Jus

SAUTÉED SKATE WING

Blood Orange Grenonloise, Cauliflower

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DESSERTS

Choice of:

CRÈME BRÛLÉE “LE CIRQUE”

CHOCOLATE MARQUISE

Hazelnut Feuilletine, Vanilla Salt

HOUSEMADE ICE CREAMS & SORBETS