

LE CIRQUE FOUR COURSE EXPERIENCE

*Chef Jonathan Doukhan has created two ways to enjoy Le Cirque.
Create your own journey or enjoy the eight course menu.*

FIRST COURSE SELECTIONS

SPECIAL RESERVE OSSETRA CAVIAR

50 GRAMS – 788

25 GRAMS - 400

ENJOY WITH OUR CHAMPAGNE FLIGHT

250

KUSSHI OYSTERS

half-dozen with traditional condiments

add caviar 45

LE CIRQUE FAVORITE

alaskan king crab, avocado, caviar

supplément 175

CAULIFLOWER SALAD

candied walnuts, yuzu vinaigrette, micro greens, frisée

SAINT- JACQUES SALAD

pan seared scallop, sweet gem lettuce

lemon vinaigrette, truffle croutons

supplément 30

LOBSTER SALAD

poached maine lobster, ruby grapefruit

avocado mousse, truffle vinaigrette

supplément 45

WILD PORCINI SOUP

iberico ham, creamy truffle polenta

sautéed seasonal mushrooms

SECOND COURSE SELECTIONS

LES ESCARGOTS DE BOURGOGNE

vol-au-vent, pastis sauce, garlic and parsley butter

PAN SEARED FOIE GRAS

toasted brioche, caramelized apples

pickled shallots, beef jus

SAUTÉED FROG LEGS

beurre noisette, garlic and parsley

BLACK TRUFFLE RISOTTO

parmesan foam, comté cheese, black truffle butter

supplément 65

SPAGHETTIS AUX OURSINS ET CAVIAR

hokkaido uni, espellette, caviar

supplément 90

MAIN COURSE SELECTIONS

BRITTANY LOUP DE MER

prepared in a "papillote", fondue of leeks, sauce vin rouge

CAVIAR DOVER SOLE

lemon beurre blanc, pomme purée, seasonal vegetables
supplément 80

CALIFORNIA RABBIT

english peas, crispy spätzle, dijon and riesling sauce

POTATO & BLACK TRUFFLE TOURTE

puff pastry, garlic sauce, herb essence

WAGYU FILET MIGNON*

peppercorn crust, pomme purée, café de paris sauce
supplément 70

JAPANESE A5 WAGYU

pomme purée, bordelaise sauce, shaved truffles
supplément 75 per ounce
minimum 3 ounces

DESSERT SELECTIONS

MILLE-FEUILLE

caramelized puff pastry, vanilla ganache
raspberries and balsamic glaze

CHOCOLATE BALL

a le cirque classic!
vanilla bean ice cream, chocolate sauce, streusel

LE FRUIT DU DRAGON

raspberry and lychee sorbet, vegan yogurt, fresh dragon fruit

CHOCOLATE SOUFFLÉ

fleur de sel, whipped crème fraîche
supplément 15

ASSIETTE DE FROMAGE

truffle brie de meaux, tête de moine
served with toast points of brioche
supplément 20

4 COURSE MENU

255 per person

WINE PAIRING
150 per person

PREMIUM WINE PAIRING
290 per person

**Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*

EIGHT COURSE DÉGUSTATION EXPERIENCE

POACHED CHAMPAGNE CRAB

japanese curry yogurt, yuzu dashi gelée, tobiko, caviar

PAN SEARED CANADIAN FOIE GRAS*

toasted brioche, caramelized apples, pickled shallots, beef jus

MISO GRILLED HOKKAIDO SCALLOP

variation of butternut, crispy shallots, white truffle

TURBOT FAÇON MARINIÈRE

*new zealand langoustine, preserved citrus
chive essence, poached black mussels*

CALIFORNIAN SQUAB

*prepared in a pithivier, pickled cranberries
ruby beet, squab jus*

WAGYU FILET MIGNON*

*peppercorn crust, potato mousseline
café de paris sauce, seasonal vegetables*

CREAMSICLE

citrus sherbet, crème fraîche foam, mandarin gel

POMME NOISETTE

*hazelnut shortcake, apple gelée, lemongrass chantilly
hazelnut caramel, granny smith granité*

8 COURSE MENU

385 per person

CLASSIC WINE PAIRING

225 per person

PREMIUM WINE PAIRING

395 per person

CHAMPAGNE FLIGHT

250 per person

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