



Le Cirque “Pre-Theater” Menu
\$68
With Sommelier Wine Pairing
\$98



Amuse-Bouche

Choice of :

Petit Mesclun de Salade

Organic Field Greens,
Candied Walnuts & Crostin de Chavignol

Risotto du Marché

Risotto in Harmony with the Current Season

*Hamachi**

Citrus Marinated Yellowtail,
Watermelon Radish, Avocado & Mango, Yuzu Vinaigrette

*Tartare de Boeuf**

Australian Wagyu “Kobe” Beef Steak Tartare,
Heirloom Tomatoes, Lotus Chips

Choice of :

Le Mérrou Chilien

Chilean Sea Bass, Hon Shimeji Mushrooms,
Seasonal Vegetables, Carrot Ginger Sauce

*Dos de Saumon Ecossais**

“Loch Duart” Scottish Salmon, Piquillo Farci, Porcinis,
Roasted Baby Eggplant, Potato Compression, Black Olive Sauce

*Coeur de Filet de Boeuf **

Prime Beef Tenderloin, Shallot Purée, Pommes Anna,
Asparagus, Bordelaise Sauce
(Supplement 9)

Dessert Fantasy

Mignardises & Gourmandises

The menu is available from 5:30 to 6:30 PM except on all holidays and subject to change daily. Due to the complexity of our dishes all ingredients are not mentioned in the description and are based on seasonal availability. Please advise our staff of any allergies.

*Health District Notice – Consuming raw or undercooked meat, seafood or dairy increases the risk of illness.