

CIRCE

RESTAURANT & BAR

RESTAURANT WEEK 2019 JULY 2th – 20th

DINNER PRIX FIXE • THREE COURSE MENU 34.95

BEGINNINGS

GRILLED OYSTERS . PARMESAN HERB BUTTER

BURRATA MOZZARELLA . PEPPERONATA . BASIL 2 WAYS

FARM FRESH SALAD . CHAMPAGNE VINAIGRETTE

BRAISED SHORT RIB ARANCINI . SWEET CHILI SAUCE

POINT JUDITH CALAMARI . CHERRY PEPPERS . LEMON CHILI AIOLI

WEDGE SALAD . BALSAMIC BLUE CHEESE DRESSING . TOMATOES . PANCETTA

MIDDLES

*GRILLED SCOTTISH SALMON . CORN SALSA . BASIL PESTO

*KING CRAB & LOBSTER CARMELLE . SEARED SCALLOPS . SAUTEED SPINACH . ROASTED BEETS .
CHAMPAGNE BEURRE BLANC

*GRILLED LAMB LOLLIPOPS . HUMMUS . ROASTED VEGETABLES . ROASTED POTATOES .
LEMON OREGANO VINAIGRETTE

CHICKEN MILANESE . LEMON CAPER SAUCE . BABY ARUGULA . CHERRY TOMATOES

BRAISED BONELESS SHORT RIB . MUSHROOM TRUFFLE RISOTTO . GRILLED ASPARAGUS . PARSNIP CHIPS

ANGUS MEATLOAF . TRUFFLE MASH POTATO . PROSCIUTTO WRAPPED ASPARAGUS .
BONE MARROW DEMI

RIGATONI ALLA VODKA . CRISPY PANCETTA . AGED PARMESAN


WILD MUSHROOM BOLOGNESE . HAND CUT FETTUCCHINE . BLACK TRUFFLES . AGED PARMESAN

ENDINGS

STRAWBERRY CHEESECAKE . DEHYDRATED BLUEBERRY DUSTING

SEASONAL CREME BRULEE

RED VELVET CAKE . GELATO

CIRCE RESTAURANT & BAR by Carlo Carozzi  | Kyle Poland | Executive Chef Simon Keating | General Manager Shawn deRonde

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.