

LÜKE

PRESENTS

LOUISIANA RESTAURANT WEEK

SEPTEMBER 12-18, 2011

LUNCH MENU

\$20 PER PERSON

FIRST COURSE

LOCAL BEET AND GOAT CHEESE SALAD

ROASTED BABY BEETS, GOAT CHEESE CROUTON, SPRING GREENS AND PICKLED
CHERRIES

OR

CORN AND CRAB BISQUE

OR

CRISPY CHICK PEA PANCAKE

WITH LOCAL MUSHROOMS, PORK BELLY AND PICKLED SHALLOTS

SECOND COURSE

JAGERSCHNITZEL

PANEED VEAL CUTLET, HANDMADE SPATZEL, BACON MUSHROOM BLANQUETTE

OR

OMELET OF SMOKED SALMON

HOUSE SMOKED SALMON, DILL FROMAGE BLANC, TOMATO AND GAUFRETTES

OR

GRILLED CHICKEN PAILLARD

WITH OVER DRIED LOCAL TOMATOES, OLIVES, QUAIL EGGS AND SPRING GREENS

LÜKE

PRESENTS

LOUISIANA RESTAURANT WEEK

SEPTEMBER 12-18, 2011

DINNER MENU

\$35 PER PERSON

FIRST COURSE

LOCAL BEET AND GOAT CHEESE SALAD

ROASTED BABY BEETS, GOAT CHEESE CROUTON, SPRING GREENS AND PICKLED CHERRIES

OR

CORN AND CRAB BISQUE

OR

GRILLED LAMB SAUSAGE, CRISPY PANISSE, TOMATO AND MINT RAGU

OR

RILLETTES OF MANGALITSA PORK

SAVORY MARMALADES AND GRILLED COUNTRY BREAD

SECOND COURSE

JAGERSCHNITZEL

PANEED VEAL CUTLET, HANDMADE SPATZEL, BACON MUSHROOM BLANQUETTE

OR

SHRIMP FARCI

OVER CORN AND FIELD PEA SUCCOTASH AND HOLLANDAISE

OR

CHICKEN PROVENCAL

ROASTED LOCAL CHICKEN, OLIVES, RAGU OF LOCAL TOMATO, EGGPLANT AND SQUASH

THIRD COURSE

BREAD PUDDING

VANILLA BEAN ICE CREAM AND HOT BUTTERED PECAN SAUCE

OR

CHERRIES CLAFOUTIS

OR

L'OPERA

BITTERSWEET CHOCOLATE, CHICORY, AND ALMOND