

SIRIO MACCIONI

He is Manhattan's most charismatic restaurateur ... the brains, the energy, and the passion behind the legendary Le Cirque. Sirio Maccioni has dedicated his life to the restaurant business and few have achieved the love and respect around the world that Le Cirque's ringmaster has.

Encouraged by William Zeckendorf, then proprietor of the Mayfair Hotel, Mr. Maccioni realized a dream when he opened his own restaurant in March of 1974. Located in the Mayfair, Le Cirque was the first privately owned hotel restaurant in the city. It was there, with his wife Egidiana at his side and his three sons in tow that Maccioni presented to New York what quickly became its most favored restaurant, one frequented by politicians, entertainers, the social set, artists, and royalty. Neither Maccioni, nor the family, has had time to look back since.

In May, 2004, Maccioni released his biography, co-written with Peter Elliot of Bloomberg Radio. Entitled *Sirio: The Story of My Life and Le Cirque*, excerpts were featured in May 2004's *Vanity Fair* magazine as well as July 2004's *Town & Country* magazine. The book received rave reviews from the *New York Times*, *Publisher's Weekly*, and *Wall Street Journal*.

Le Cirque re-invented itself once again in 2006 with the opening at its current location, One Beacon Court, next to the Bloomberg Tower in midtown. The 16,000 square foot restaurant is an eloquent display of architectural mastery; with polished Makassar ebony panels, a giant abstract "big top" light shade, an illusional all glass bar, and a 27 foot steel and glass wine tower. The restaurant walls, adorned with bent wire framed art pieces inspired by Alexander Calder's magical circus installation, capture the whimsical and playful spirit of the original Le Cirque.

Sirio's undying ambition has made him a legendary icon in the hospitality world. He has mastered the business of fine dining and set a historic precedent. With various ventures worldwide proving to be a success, no one can wait to see what Sirio will do next!

APPETIZER

Lobster Salad "Le Cirque"

poached lobster with haricot vert and citrus

SOUP

Sweet Corn Soup

corn fritters, wood ear mushrooms, and basil

MAIN COURSES

Wild Halibut

leek fondue, Rocca Di Frasinello sauce

Rack of Lamb

goat cheese panisse, artichokes, and arugula

Côte de Boeuf

(aged prime rib strip steak)

horseradish flan, sweet and sour baby beets for two

SIDE DISHES

Seasonal Vegetables, Pommés Dauphine

DESSERT

Chocolate Soufflé

traditional chocolate soufflé with vanilla gelato

Crème Brûlée Le Cirque

Assortment of Sorbets

LE CIRQUE'S RECOMMENDATION

Ruffino Pinot Grigio, Italy

Juicy white peaches and citrus with a flinty-minerality
Glass 8 / Bottle 39

Villa Fiorita Barbera D'Asti Superiore, Italy

Persistent and intense, yet warm and harmonic
Glass 10 / Bottle 54

Enjoy a glass of sparkling wine and two glasses of our
Le Cirque recommendation for a surcharge of only \$20.

WHITE WINE

Michel Redde Pouilly Fume, France

Highly expressive nose and a mouth-smacking finish 59

Cloudy Bay Sauvignon Blanc, New Zealand

Herbaceous flavors with hints of citrus fruits 78

Marques de Caceres, Spain

Delicious flavors of pears and apples 29

Laboure-Roi Pouilly Fuisse, France

Collage of white fruits flavors, lively floral undertones 54

Franciscan Chardonnay, California

Lively and lengthy on the palate with a great body 47

Conundrum, California

Peach, apricot, green melon and pear 39

RED WINE

Meridian Pinot Noir, Italy

Bing cherry with hints of strawberry, roses and violets 37

Chateau Ste Michelle, Canon Ridge Merlot, Washington

A medium to full bodied rich, berry flavored long finish wine 69

Perrin Reserve Côtes Du Rhone, France

Full Bodied, rich fruit with peppery finish 39

Beringer Founders Estate Cabernet Sauvignon, California

Bursts with cassis, black fruit and sweet brown spice 39

Arboleda Carmenère, Chile

Dark berries with plums, dark cherries and violets 49

Castello Banfi Brunello Di Montalcino, Italy

Soft and velvety with licorice, spices and cherry notes 108

A 15% service charge will be automatically added
to your bar and beverage purchases