

## 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, Pommes 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