

He is Manhattan's most charismatic restaurateur...the brains, the energy, and the passion behind the legendary

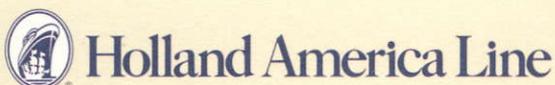
Le Cirque. Sirio Maccioni has dedicated his life to the restaurant business and few have achieved the love and respect around the world that Le Cirque's ringmaster has.

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 haricots verts and citrus

* Yellowtail Snapper Crudo

Green peas, pea mojito, watermelon

Caesar Salad

interpretation of the classical salad

Wild Burgundy Escargot

Gruyère gnocchi, sea salt, pickled enoki

SOUP

Garden Pea

cheese dumplings, Idiazabal crisp

Chilled Yogurt and Melon

with shrimp

MAIN COURSES

* Seabass

peach, capers, Bourbon vanilla, chicken oysters, seaweed

* Rack of Colorado Lamb

artichokes, lemon forte, courgettes, piment d'argile

* Châteaubriand

horseradish flan, sweet and sour baby beets

Spaghetti Primavera

cream, garlic, Parmesan

Chicken

wheatberry, plum, Arbois sauce

DESSERT

Crème Brûlée 'Le Cirque'

Chocolate Soufflé

traditional chocolate soufflé with vanilla gelato

Strawberry Pavlova

Earl Grey Chantilly, strawberry consommé, basil

Pineapple

pineapple foam

Assortment of Sorbets



Holland America Line



WINES LE CIRQUE

Feudi Del Pisciotto IGT, Chardonnay, Sicily, Italy

A medium bodied with a clean ripe apple with hints of flower petals and golden syrup with a good acidity and long finish
Glass \$8 / Bottle \$39

Feudi del Pisciotto IGT, Merlot 'Valentino', Sicily, Italy

A medium bodied and true terroir wine, with round juicy merlot flavors and a smoky finish
Glass \$8 / Bottle \$39

Enjoy a glass of sparkling wine and two glasses of our Wines from Le Cirque Collection for a surcharge of only \$20

WHITE WINE

Ruffino Pinot Grigio IGT, - Venezia, Italy

Very fragrant, elegant and well-structured \$44

Michel Redde Pouilly Fume, France

Highly expressive nose and a mouth-smacking finish \$64

Cloudy Bay Sauvignon Blanc, New Zealand

Herbaceous flavors with hints of citrus fruits \$79

Marques de Caceres Blanco DOC -Rioja, Spain

Delicious flavors of pears and apples \$34

Laboure-Roi Pouilly Fuisse, France

Collage of white fruits flavors, lively floral undertones \$59

Franciscan "Equilibrium", California

Nectarine and stone fruit, with floral notes \$52

Conundrum, California

Peach, apricot, green melon and pear \$44

RED WINE

Meridian Pinot Noir, California

Bing cherry with hints of strawberry, roses and violets \$42

Chateau Ste Michelle, Canoe Ridge Merlot, Washington

A medium to full bodied rich, berry flavored long finish wine \$74

Perrin Reserve Côtes Du Rhone, France

Full Bodied, rich fruit with peppery finish \$44

Casa Lapostolle Grand Selection Cabernet Sauvignon, Chile

Bursts with cassis, black fruit and sweet brown spice \$39

Arboleda Carmenère, Chile

Dark berries with plums, dark cherries and violets \$54

Batasiolo, Barbera D'Asti DOC, Italy

Persistent and intense, yet warm and harmonic \$39

Castello Banfi, Brunello Di Montalcino DOCG, Italy

Soft and velvety with licorice, spices and cherry notes \$114

