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 illusionall 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

• Le Trio
caviar, smoked salmon and pâté de foie gras

Caesar Salad
interpretation of the classical salad

SOUP

Butternut Squash with Huckleberries
with sage Chantilly

Chilled Yogurt and Melon
with shrimps

MAIN COURSES

Seared Alaskan Black Cod
leek, red wine beurre rouge

• Rack of Lamb
goat cheese panisse, artichokes, and arugula

• Châteaubriand
horseradish flan, sweet and sour baby beets

Three Cheese Ravioli
fresh basil tomato

Chicken Under a Brick
sautéed vegetables, ginger honey jus

DESSERT

Crème Brûlée ‘Le Cirque’

Chocolate Soufflé
classic chocolate soufflé with vanilla gelato

Napoleon - Fresh Berries

Assortment of Sorbets

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*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
WINES LE CIRQUE

Feudi Del Pisciotto IGT, Chardonnay, Sicily, Italy
A medium body with a clean ripe apple and hints of flower petals and golden syrup. 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 39

Michel Redde - Pouilly-Fumé, France
Highly expressive nose and a mouth-smacking finish 59

Cloudy Bay Sauvignon Blanc - Marlborough, New Zealand
Herbaceous flavors with hints of citrus fruits 78

Marqués de Cáceres DOC - Rioja, Spain
Delicious flavors of pears and apples 29

Labouré-Roi - Pouilly-Fuissé, 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 - Rutherford, California
Peach, apricot, green melon and pear 39

RED WINE

Meridian Pinot Noir - California
Bing cherry with hints of strawberry, roses and violets 37

Chateau Ste. Michelle, Canoe Ridge Merlot - Colombia Valley, Washington
A medium to full bodied rich, berry flavored long finish wine 69

Perrin Réserve Côtes Du Rhône - France
Full Bodied, rich fruit with peppery finish 39

Beringer Founders’ Estate Cabernet Sauvignon - Napa Valley, California
Bursts with cassis, black fruit and sweet brown spice 39

Arboleda Carmenère DO - Valle de Colchagua, Chile
Dark berries with plums, dark cherries and violets 49

Batasiolo Barbera D’Asti, Italy
Vinous bouquet, intense and well balanced 35

Castello Banfi, Brunello Di Montalcino DOCG - Italy
Soft and velvety with licorice, spices and cherry notes 108

A 15% service charge will be automatically added to your bar and bartender fees.