



## 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 haricots verts and citrus

\* **Yellowtail Snapper Crudo**  
broad beans, pea mojito

**Caesar Salad**  
interpretation of the classical salad

**Wild Burgundy Escargot**  
Gruyère gnocchi, pickled enoki, bottarga

## SOUP

**Garden Pea**  
cheese dumplings, Idiazabal crisp

**Chilled Yogurt and Melon**  
with shrimp

## MAIN COURSES

\* **Seabass**  
peaches, capers, Bourbon vanilla, chicken oysters

\* **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**  
Malibu rum, coconut, bourbon vanilla

**Assortment of Sorbets**