



Charlie's Burgers Presents: Le Cirque, a Period Piece 1980-1999
Sunday April 7, 2024 & Monday April 8, 2024 at 630pm, downtown Toronto

\$529.95 (+grat+HST)

Charlie's Burgers dinner series returns with a tribute to the golden age of New York fine dining, recreating the legendary Le Cirque experience of the 1980s and 1990s.

Founded by **Sirio Maccioni** in 1974, Le Cirque transformed Manhattan's social scene for over 40 years. It became a playground for the glitterati, reigning supreme for decades as the New York "Celebrity Dining Destination". Regulars included Frank Sinatra, Jackie Onassis, Andy Warhol, Martha Stewart and Robert De Niro, while the kitchen boasted a revolving roster of top chefs, including **Jean Vergnes, Daniel Boulud, David Bouley, Terrance Brennan, Alain Sahlac, Rick Moonen, Jacques Torres, Sotha Khun, and Sylvain Portay.**

Le Cirque's legacy extends far beyond celebrity chefs and celebrity sightings. The food itself was a masterpiece and the restaurant a temple of decadence and luxury fueled by a brilliant mix of French and Italian haute cuisine. Sirio and his family, with their irrepressibly Italian spirit, loved to hire French chefs. This balance reached its peak from **1986 to 1992** under **Executive Chef Daniel Boulud**. It is this era that we will pay tribute to with our CB menu.

The wine list, another element that distinguished Le Cirque, blends classic French and Italian influences. The CB team was given access to the personal family wine cellars of **Champagne Cattier, Giorgio Pelissero** from Piedmont and **Adrien Beaulieu of Coutet in Bordeaux** in order to unearth these "unfindable" vintages from the of era 1979 to 1999. This once in a lifetime wine list was made possible by the generosity of our wine producers and by their genuine excitement for this CB dinner.

We will be following the exact recipes provided by Le Cirque. To capture the tension between classic French and Italian cuisines that made Le Cirque so special, our kitchen will be led by two Toronto chefs. Representing Italy, we have **Michelin Bib Gourmand**–recognized **Enoteca Sociale's Executive Chef, Kyle Rindinella**. For France, we have **Rafael Covarrubias, Executive Chef of Hexagon** and **Canada's S.Pellegrino Young Chef** competitor in 2020. Both chefs will aim to recreate the spirit of Le Cirque during Daniel Boulud's era.

Le Cirque, despite its incredible cuisine, was a restaurant even more famous for its service. **Sirio Maccioni**, a constant presence on the floor throughout the restaurant's existence, greeted guests by name, shaved truffles and opened Champagne. It is this spirit of exceptional front-of-house service that truly defined Le Cirque. In keeping with this tradition, we are honoured to have Sirio's son, **Mauro Maccioni**, join us for this CB dinner. Having grown up in the restaurant and spent his formative years living and working there, Mauro will bring the memory and magic of Le Cirque to life in Toronto.

Furthering the spirit of generosity and hospitality, we will also be incorporating a wine concept inspired by the legendary **Chef Bernard Loiseau** and the **Club de Cents**: "En plus de tous ces vins-là, on servira un Beaujolais en fraîcheur tout au long du repas" (Translation: Chilled Beaujolais will be served alongside the other wines throughout dinner).

Menu & Wine Pairings

Tuna tartare

*Champagne Cattier, 1er Cru, Blanc de Blancs, Chigny les Roses, France
(9 litre bottles)*

Lobster salad Le Cirque

*Champagne Cattier, Clos du Moulin 1998, Premier Cru, Chigny-les-Roses, France
Champagne Cattier, Clos du Moulin 1999, Premier Cru, Chigny-les-Roses, France*

Scallop black tie en croute

*Chardonnay, Domaine de Cause, 1998 Vin de Pays d' Oc, France
La Bouverie, Costieres de Nimes, 1994, Rhone Valley, France
Menetou-Salon Morogues, Domaine Pellé, 1997, Loire, France*

Lobster risotto, rosemary saffron

*Pouilly-Fume, La Grande Cuvee, Pascal Jolivet, 1994, Loire, France
Primitivo di Manduria, Pichierri Terrarossa, 1995, Vinicola Savese, Puglia, Italy*

Crisp paupiettes black seabass in Barolo sauce

Barbaresco Vanotu, DOCG, Pelissero, 1995, Piedmont, Italy

Beef tenderloin, sauce bordelaise, black truffle

*Chateau Coutet, Grand Cru, 1979, St. Emilion, France
Chateau Coutet, Grand Cru, 1980, St. Emilion, France
(1.5 litre Magnums)*

Creme brulée Le Cirque

Cognac, LOUIS XIII, Cognac, France

Beaujolais en fraicheur tout au long du repas.