



### Appetizers

<b>Country Patè</b>	<b>\$12</b>
<i>House made duck liver patè with toast points &amp; garnish</i>	
<b>Tomato Caprese</b>	<b>\$13</b>
<i>Fresh mozzarella, extra virgin olive oil &amp; balsamic syrup</i>	
<b>Escargot L'Atelier</b>	<b>\$12</b>
<i>Green herb butter garlic, gorgonzola &amp; charred bread</i>	
<b>Moules Red Curry</b>	<b>\$12</b>
<b>Tuna Carpaccio</b>	<b>\$14</b>
<i>Brushed with sweet soy-sesame vinaigrette &amp; wasabi</i>	
<b>Fra' Mani Salami, Speck &amp; Bufala Mozzarella</b>	<b>\$15</b>
<i>Kalamata olives, aged balsamic</i>	
<b>Filet Mignon Tartare</b>	<b>\$15</b>
<i>Capers, red onions, extra virgin olive oil, egg yolk</i>	

### Specialties

<b>Tuna Niçoise</b>	<b>\$16</b>
<i>Olive poached tuna with tomatoes, egg, potatoes &amp; olives</i>	
<b>Smoked Scottish Salmon</b>	<b>\$16</b>
<i>With capers, onions &amp; horseradish cream</i>	
<b>Butter Poached Lobster</b>	<b>\$15</b>
<i>On a bed of Boulder greens with orange &amp; grapefruit supremes</i>	
<b>Smoked Salmon Pizzette</b>	<b>\$16</b>
<i>Gourmet pizza</i>	
<b>Warm Organic Spinach</b>	<b>\$12</b>
<i>With balsamic</i>	
<b>Salad 'Lyonnaise'</b>	<b>\$12</b>
<i>Nueske's bacon lardons, egg</i>	
<b>Cold Beet Salad</b>	<b>\$12</b>
<i>With goat cheese</i>	

### Soup & Salad

<b>Soup of the Moment</b>	<b>\$7</b>
<i>Soup made fresh daily</i>	
<b>Boulder Greens</b>	<b>\$7</b>
<i>With house vinaigrette</i>	
<b>Classic Caesar</b>	<b>\$8</b>
<i>Add salmon, chicken or shrimp</i>	

### Sandwiches & Omelettes

<b>The Ham &amp; Cheese Sandwich</b>	<b>\$12</b>
<i>Grilled country bread &amp; gruyere cheese</i>	
<b>The BLT Sandwich</b>	<b>\$12</b>
<i>Bacon, tomato &amp; butter lettuce</i>	
<b>The Classic Reuben</b>	<b>\$12</b>
<b>Vegetarian Omelette</b>	<b>\$12</b>
<i>Mushrooms, tomatoes, spring vegetables &amp; goat cheese</i>	
<b>Ham &amp; Cheese Omelette</b>	<b>\$12</b>
<i>Benton's ham &amp; gruyere cheese</i>	

### Mains & Pasta

<b>Roast Sirloin Au Poivre</b>	<b>\$16</b>
<i>With french fries</i>	
<b>Vegetarian Gourmand</b>	<b>\$14</b>
<i>Seasonal vegetables</i>	
<b>Capellini Fruit de Mer</b>	<b>\$14</b>
<i>Tomato, basil &amp; a touch of cream</i>	
<b>Bouillabaisse</b>	<b>\$15</b>
<i>Seafood stew</i>	
<b>Beef Stroganoff</b>	<b>\$14</b>
<i>With butter noodles</i>	
<b>Red Curry Shrimp</b>	<b>\$15</b>
<b>Pork Saltimbocca</b>	<b>\$14</b>
<i>With prosciutto &amp; sage</i>	
<b>Clam Chowder Bowl</b>	<b>\$13</b>
<b>Fricasse de Poulet</b>	<b>\$13</b>
<i>In tarragon cream</i>	
<b>Salmon Florentine</b>	<b>\$15</b>
<i>With organic spinach</i>	