

# Christmas at L'Atelier

Appetizers \$16.00

*Gambas white shrimp with sauce rouge*

*Tuna Tartare with capers & Bermuda onion*

*Beef Tartare served with olive oil, capers, onion & mustard*

*Moules Rustica roasted mussels with rustica sauce & Thai basil*

*Lobster Ravioli house made with a light butter sauce & lobster oil*

*Country Pate house made duck liver pate with toast points & garnish*

*Escargot L'Atelier with green herb garlic butter, Gorgonzola & charred bread*

*Tomato Caprese with fresh mozzarella, basil, extra virgin olive oil & balsamic syrup*

*Lobster & Shrimp Salad butter poached with Boulder greens, orange supremes & potato leaves*

---

Soup or Salad

\$9.00

*Soup of the Moment*

*Salade De 'Maison'*

Entrées

\$26.00

Vegetarian Gourmand

*Poulet Marsala chicken breast roasted with shallots & marsala*

*Lobster Ravioli house made with light butter sauce & lobster oil*

*Pork Florentine sautéed scaloppini of pork with spinach & smoked bacon*

*Salmon Dill charbroiled salmon with English cucumbers, dill & beurre blanc*

\$28.00

*Lobster Meuniere with shrimp scampi*

*Hawaiian Lemon Snapper with heirloom beans*

*Tuna charred with Thai spices, house made pickled ginger, Mirin & soy*

*Veal Au Jambon scaloppini of veal with Italian ham, fresh herbs & fontina cheese*

*French Bouillabaisse salmon, scallops, shrimp, clams & mussels, tomato lobster fumet*

\$32.00

*Filet Mignon charbroiled filet with bourbon demi-glace*

*Lamb Chop colorado lamb with Dijon demi-glace & fresh herbs*