

# L'Atelier

July 7, 2016

Cheeses

Delice Mon Sire, Brillat-Savarin, Cave Aged Gruyere \$6 Each

Charcuterie & Co.

Cold-Smoked Scottish Salmon \$16  
Horseradish Foam, Potato "Leaves"

Filet Mignon Tartare \$16  
Capers, Red Onions, Extra Virgin Olive Oil, Quail Egg

Foie Gras Pate \$15  
Charred Bread, Mandarin Marmalade, Balsamic Reduction

L'Atelier Salmon Sashimi \$16  
Horseradish Oil, Pickled Ginger

Duck Carpaccio \$15  
Red Mustard, Red Onion, Capers

Fra' Mani Salami, Speck & Bufala Mozzarella \$16  
Aged Balsamic, Nicoise Olives, Cornichon

Hot

Lobster Ravioli \$15  
Beurre Blanc, Infused Oil

Devil's Basket \$15  
Sizzling Shrimp, Chili Peppers, Wild Mushrooms

French Escargots \$15  
Pommes Purée, Garlic Herb Butter, Arugula Salad

Soup

Chilled Green Pea (or Hot) \$9

Salads

L'Atelier Caesar \$12  
Romaine Lettuce, White Anchovies, Parmesan Cracker

Colorado Farm Tomato Caprese \$14  
Bufala Mozzarella, Balsamic Reduction, Olive Oil

Butter Poached Lobster & Shrimp Scampi \$16  
Bibb Lettuce, Citrus Supremes, Potato Leaves

Farmer's Market Salad \$14  
Cherries, Raspberries, Strawberries, Black Plum, Spiced Pecans, Brillat-Savarin

Roasted Beet Salad \$14  
Arugula, Champagne Vinaigrette, Chevre

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Entrées

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**Lobster Meuniere w/ Shrimp Scampi \$26**  
Citrus Risotto, Infused Oils, Arugula Salad

**Lobster Ravioli \$26**  
Beurre Blanc, Infused Oil, Chef's Vegetables

**Charbroiled Dorado \$26**  
Tri-Colored Quinoa, Sunburst Tomato, Champagne Beurre Blanc

**Hawaiian Ahi Tuna \$26**  
Beluga Lentils, Wakame, Ponzu, Pickled Ginger

**Alder Planked Salmon \$26**  
Pommes Purée, Arugula, Caper Beurre Blanc

**Asian Bouillabaisse \$26**  
Shrimp, Salmon, Dorado, Lobster, Red Curry Fumet

**Pork Saltimbocca \$26**  
Heirloom White Polenta, Sage, Speck, Gruyere Gratin

**Grandma's Roasted Chicken Breast Under Iron #8 \$24**  
Pommes Purée, Wild Mushrooms, Caramelized Shallot Demi

**Duck & Duck \$28**  
Heirloom White Polenta, Griottes Pan Jus, Duck Leg Confit

**Filet Mignon \$29**  
Truffle Pesto Fingerlings, Sauce Au Poivre

**Colorado Double Cut Lamb Chop \$29**  
Beluga Lentils, Piquillo Peppers, Pan Jus

20% gratuity included with parties of five or more.