

Mother's Day at L'Atelier



Appetizers \$16.00

Gambas Grille *Charbroiled white shrimp with sauce rouge*
Beef Tartare *Served with olive oil, capers, onion & mustard*
Moules Rustica *Roasted mussels with rustica sauce & Thai basil*
Lobster Ravioli *House Made with light alfredo sauce & lobster oil*
Country Pate *House made duck liver pate with toast points & garnish*
Escargot L'Atelier *With green herb butter garlic butter, Gorgonzola & charred bread*
Tomato Caprese *With fresh mozzarella, basil, extra virgin olive oil & balsamic syrup*
Tuna Carpaccio *Brushed with sweet soy-sesame vinaigrette, daikon sprouts & wasabi*
Prosciutto Carpaccio *Thinly sliced Italian ham with olives, red mustard & charred bread*

Soup or Salad \$9.00

Soup of the Moment
Salade De 'Maison'
Soy Ginger or Champagne Vinaigrette

Entrées

\$26.00

Poulet Marsala *Chicken breast roasted with shallots & marsala*
Lobster Ravioli *House Made with light alfredo sauce & lobster oil*
Vegetarian Gourmand *Roasted seasonal vegetables served with risotto*
Pork Florentine *Sautéed scaloppini of pork with spinach & smoked bacon*
Salmon Dill *Charbroiled salmon with English cucumbers, dill & beurre rouge*
Capellini Rustica *Angel hair in a light yellow & red tomato sauce with fresh mozzarella & basil*

\$28.00

Prime Roast Sirloin *Charbroiled beef with rich wine sauce & shallots*
Bouillabaisse *Scallops, salmon, shrimp and mussels in tomato fumet*
Sea Bass *Pan seared with French lentils in rich wine sauce "march de vin"*
Dorado *charred with Thai spices, house made pickled ginger, Mirin & soy*
Lobster Meuniere & Shrimp Scampi *Citrus risotto, infused oils, arugula salad*
Veal Au Jambon *Scaloppini of veal with Italian ham, fresh herbs & fontina cheese "au gratin"*

\$32.00

Filet Mignon *Charbroiled filet with bourbon demi-glace*
Rack of Lamb *Dijonnaise With Dijon demi-glace & fresh herbs*

