



Amuse Bouche

Salmon Fumé <i>Cold smoked Scottish salmon with wasabi foam & potato crisps</i>	\$16
Foie Gras du Froid <i>Mandarin marmalade & melasse reduction</i>	\$15
Fassone Piemontese * <i>Filet mignon tartare with capers, red onion & quail egg</i>	\$16
Magret de Canard <i>Shaved duck carpaccio with red mustard huile d'olive</i>	\$14
La Charcuterie <i>Selection of cold cured meats</i>	\$15
Raviolis de Homard <i>Lobster ravioli, Champagne blanc, infused oils</i>	\$14
Panier de Diables <i>Sizzling shrimp with chili peppers & wild mushrooms</i>	\$16
Moules Curry Rouge in Bath Tub * <i>White wine, garlic, fresh herbs, lobster tomato fumét</i>	\$15
Escargots de Bourgogne <i>Garlic herb butter & Gorgonzola</i>	\$15
Queso Blanco <i>Farm cheese, balsamic, olive oil, tomato</i>	\$15
Salade de Homard * <i>Butter poached lobster & shrimp scampi</i>	\$16

Entrée

Raviolis de Homard <i>Lobster ravioli, Champagne blanc, infused oils</i>	\$24
Salmon Atlantico * <i>Cedar planked, beluga lentils, fried capers</i>	\$25
Bouillabaisse Curry Rouge * <i>Salmon, daily fish, shrimp, mussels, red curry fumét</i>	\$26
Saltimbocca Ibérico <i>Heirloom white polenta, sage, speck gruyere gratin</i>	\$25
Poulet Grand-Mère (please allow 25 minutes) <i>Herbed chicken breast, roasted shallots, wild mushrooms</i>	\$24
Cassoulet d'Agneau * <i>Colorado lamb chop, bean ragout, pan juice, piquillo peppers</i>	\$29
Fassone Piemontese * <i>Best beef on the block, Madagascar green peppercorns, crème fresh Hennessy</i>	\$29
Le Homard "TV Dinner" * <i>Butter poached lobster, citrus risotto, shrimp scampi & more...</i>	\$26

A 20% gratuity will be added to parties of five or more.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Eating overcooked foods is bad for you as well.