

L'Atelier

September 21, 2017

Cheeses

Point Reyes Blue, Boucheron, Delice de Bourgogne \$6 Each

Charcuterie & Co.

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

*Tuna Carpaccio \$16
Thai Vinaigrette, Wasabi, Pickled Ginger

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

Foie Gras Pate \$16
Charred Bread, Mandarin Marmalade, Balsamic Reduction

Duck Carpaccio \$16
Red Mustard, Red Onion, Capers

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

Hot

Coldwater B.C. Mussels \$16
Shallots, Garlic, Herbs, Tomato Lobster Fumet

French Escargots \$16
Pommes Purée, Garlic Herb Butter, Arugula Salad

Lobster Ravioli \$16
Beurre Blanc, Infused Oils

Soup

Cauliflower \$9

Salads

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

Colorado Farm Tomato Caprese \$16
Bufala Mozzarella, Balsamic Reduction, Olive Oil

Butter Poached Lobster & Shrimp Scampi \$16
Boulder Greens, Citrus Supremes, Potato "Leaves"

Farmer's Market Salad \$14
Dried Cherries, Strawberries, Spiced Pecans, Boucheron

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

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Entrées

"TV Dinner" Lobster Meuniere w/ Shrimp Scampi \$26
Pommes Puree, Olathe Sweet Corn, Arugula Salad

*Pan Roasted Scottish Salmon or Australian Barramundi \$26
Beluga Lentils, Sunburst Tomato, Caper Beurre Blanc

*Asian Bouillabaisse \$26
Shrimp, Salmon, Bass, Mussels, Clams, Red Curry Fumet

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

Pork Saltimbocca \$26
Pommes Puree, Sage, Speck, Gruyere Gratin

*Colorado Double Cut Lamb Chop \$29
Bean & Bacon Ragout, Pan Jus, Piquillo Peppers

*Crispy Duck Breast \$28
Heirloom White Polenta, Griottes Pan Jus

*Filet Mignon \$29
Roasted Fingerlings, Wild Mushrooms, Sauce Au Poivre

*Charbroiled Ribeye \$29
Pommes Frites, Marchand de Vin, Point Reyes Blue

20% gratuity included with parties of five or more.
Please inform us about any food allergies.

*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.