



New Year's Eve at L'Atelier

Sweet Shrimp served with a glass of Bubbles

Choice of Appetizer

Gambas shrimp with red remoulade

Tuna Tartare with capers & Bermuda onion

Lobster Ravioli house made with light butter sauce & lobster oil

Foie Gras Terrine roasted duck liver & truffles in Port wine served chilled

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

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

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

Tuna Carpaccio brushed with sweet soy-sesame vinaigrette & Wasabi

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

Choice of Soup or Salad

Soup of the Moment or Boulder Greens

Choice of Entree

Lobster Meuniere with shrimp scampi

Veal Piccata watercress, oil, capers & lentils

Salmon Roti roasted salmon with infused oils

Lobster Ravioli house made with light butter sauce & lobster oil

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

French Bouillabaisse salmon, dorado, shrimp & clams, tomato lobster fumet

Filet Dijonnaise cooked with Dijon mustard & crème fraîche

Lamb Chop colorado lamb charbroiled with heirloom beans

Vegetarian Gourmand the chefs own creation

Chicken Beaujolais with shallot confit

L'Atelier Dessert

Finale

Brillat Savarin with winter fruit & toast

31 December 2016

