

L'Atelier

May 12-13, 2017

Cheeses

Boucheron, Cave Aged Gruyere, Point Reyes Blue, Delice Bourgogne \$6 Each

Charcuterie & Co.

Sashimi 2 Ways \$16

Scottish Salmon, Ahi Tuna, The Usual Suspects

Tuna Carpaccio or Tartare \$16

Thai Vinaigrette, Wasabi

Cold-Smoked Scottish Salmon \$16

Horseradish Foam, Potato "Leaves"

Foie Gras Pate \$16

Charred Bread, Mandarin Marmalade, Balsamic Reduction

Filet Mignon Tartare \$16

Capers, Red Onions, Extra Virgin Olive Oil, Quail Egg

Duck Carpaccio \$16

Red Mustard, Red Onion, Capers

Fra' Mani Salami, Speck & Bufala Mozzarella \$16

Aged Balsamic, Nicoise Olives, Cornichon

Hot

Lobster Ravioli \$16

Beurre Blanc, Infused Oils

Devil's Basket \$16

Sizzling Shrimp, Chili Peppers, Wild Mushrooms

Honey Mussels (B.C.) \$16

White Wine, Garlic, Fresh Herbs, Tomato Fumet

Wild Mushrooms & White Asparagus \$16

Black Trumpet, King Trumpet, Chevre

French Escargots \$16

Pommes Purée, Garlic Herb Butter, Arugula

Soup

Potato Leek w/ Farm Spinach \$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

Bibb Lettuce, Citrus Supremes, Potato Leaves

Farmer's Market Salad \$14

Mixed Berries, Hearts of Palm, Spiced Pecans, Delice

Roasted Beet Salad \$14

Arugula, Champagne Vinaigrette, Chevre

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Entrées

Hawaiian Ahi Tuna \$28

Beluga Lentils, Wakame, Pickled Ginger, Ponzu

“TV Dinner” Lobster Meuniere w/ Shrimp Scampi \$28

Citrus Risotto, Charred Blood Orange, Arugula Salad

Lobster Ravioli \$26

Beurre Blanc, Infused Oils, Chef's Vegetables

Cedar Planked Atlantic Salmon \$27

Beluga Lentils, Sunburst Tomato, Capers

Asian Bouillabaisse \$26

Salmon, Clams, Shrimp, Mussels, Red Curry Fumet

Pork Saltimbocca \$28

Heirloom White Polenta, Sage, Speck, Gruyere Gratin

Herb Roasted Chicken Breast \$26

Bean & Bacon Ragout, Wild Mushrooms, Caramelized Shallot Demi

Duck & Duck \$32

Heirloom White Polenta, Griottes Pan Jus, Duck Leg Confit

Roasted Sirloin \$35

Duck Fat Fingerlings, Wild Mushrooms, Sauce Au Poivre

Rocky Mountain Wapiti \$32

Pommes Purée, Black Currant Demi, Braised Red Cabbage

Charbroiled Prime Ribeye \$35

Pommes Frites, Marchand du Vin, Moody Blue

Dessert

L'Atelier Opera Cake \$12

20% gratuity included with parties of five or more.

Please inform us about any food allergies.