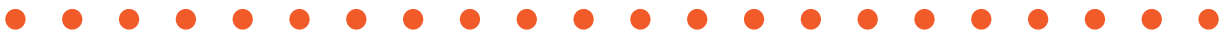




Thanksgiving at L'Atelier

Appetizers
\$16.00

Shrimp Scampi *White shrimp with sauce rouge*
Lobster Ravioli *House made with light alfredo sauce & lobster oil*
Country Pate *House made duck liver pate with toast points & garnish*
Lobster Salad *Butter poached with Boulder greens, orange supremes, potato leaves*
Escargot L'Atelier *With green herb butter garlic butter, Gorgonzola & charred bread*
Tomato Caprese *With fresh mozzarella, basil, extra virgin olive oil & balsamic syrup*
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, Raspberry or Champagne Vinaigrette Dressing

Entrées
\$22.00

Traditional Turkey Dinner *With all the traditional trimmings*
Salmon Dill *Charbroiled salmon with English cucumbers, dill & beurre rouge*
Capellini Rustica *Angel hair pasta in red tomato sauce with fresh mozzarella & basil*

\$26.00

Lobster Ravioli *House made with light alfredo sauce & lobster oil*
Poulet Marsala *Chicken breast roasted with shallots & marsala sauce*
Pork Florentine *Sautéed scaloppine of pork with spinach & smoked bacon*
Veal Au Jambon *Scaloppine of veal with Italian ham, fresh herbs & fontina cheese "au gratin"*

\$28.00

Scallops *Pan seared day boat with saffron basmati & beurre blanc*
Hawaiian Dorado *Charred with Thai spices, house made pickled ginger, Mirin & soy*
Bouillabaisse *French style stew with tomato, herb & seafood served with charred bread*

\$32.00

Lamb Chop *Colorado lamb with Dijon demi-glace*
Filet Mignon *Charbroiled filet with bourbon demi-glace and green peppercorns*

