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**\$16.50**

ESCARGOT green herb garlic butter w/ gorgonzola  
MUSSELS roasted mussels w/ tomato lobster fumet (add frites +\$3)  
DRUNKEN MUSHROOMS selection of wild mushrooms w/ brandy & goat cheese  
TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup  
COUNTRY PATE house made duck liver pate w/ orange marmalade  
RAVIOLIS DE HOMARD our classic w/ Champagne beurre blanc

**\$18.50**

FILET TARTARE\* olive oil, capers, onions and quail egg  
SMOKED SCOTTISH SALMON potato crisp & horseradish mousse  
SPANISH SARDINES egg, capers, bermuda onions, infused tomato oil  
PANIER DE DIABLE sizzling shrimp w/ wild mushrooms, Thai peppers  
'FISH FROM A CIGAR BOX'\* let chef surprise you with his recreation of our daily fish tartare  
KING CRAB AU GRATIN on grilled baguette  
JURASSIC PARK 'chef's crazy dish after hanging out in Boulder too long and probably smoking some of that funny stuff...'

**\$14.50**

FARMERS' MARKET SALAD berries, pecans & caramelized brie cheese

**\$26.50**

POULET MARSALA roasted chicken breast w/ shallots and marsala  
FILET MIGNON TARTARE & FRITES\* olive oil, capers, onions and quail egg

**\$29.50**

BOUILLABAISSE\* traditional seafood stew, tomato lobster fumet  
RAVIOLIS DE HOMARD house made lobster ravioli w/ beurre blanc  
SALMON DILL\* charbroiled, dill beurre blanc  
VEGETARIAN GOURMAND seasonal vegetables and starches  
SALTIMBOCCA IBERICO veal tenderloin, speck, sage, gruyere gratin  
CANADIAN WAPITI\* elk tenderloin demi-glace w/ blackcurrants

**\$36.50**

FILET MIGNON\* charbroiled filet, chateaubriand style w/ bourbon demi-glace  
COLORADO LAMB CHOPS\* w/ dijonese

**\$39.50**

TOURNEDOS ROSSINI\* filet mignon medallions w/ foie gras (limited availability)  
PRIME RIBEYE\* w/ blue cheese and pommes frites (limited availability)  
VEAL CHOP\* w/ mushroom & Marsala demi-glace (limited availability)

Dine in guests will notice a 2.5% fee added to their bill. This fee allows us to offset a small portion of increased costs to ensure your safety and the safety of our team.  
We thank you for your support and understanding.

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