Tapas / Small Plates / To Share

**Grilled Noble Bread:** Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade & fresh basil pesto  9.95-

**Chef’s Artisanal Cheese Selection**
Chef’s Selection of farmouse & artisanal cheeses, fig jam, rosemary crackers, seasonal organic apples, seedless grapes, Marcona almonds and marinated olives | for two 34.95- | for one 18.95-  GF on request

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Salads / Soup / Pasta / Risotto

**Organic Beet Salad:** goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion  19-

**Mediterranean Burrata Salad:** tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, sea salt, Tuscan toast  27-

**Greek Salad:** heirloom tomatoes, marinated olives, cucumber, feta cheese, peppers, onions, red wine vinaigrette  19-

**Mâche Salad:** baby arugula, rocket greens, salt, pepper, shaved Parmesan, lemon & olive oil  15-

Lobster Seafood Risotto: aged acquerello rice, shrimp, octopus, daily fresh seafood, Red curry, lime & coconut broth  72-

**Pasta Puttanesca:** spicy tomatoes, olive oil, boquerón’s, olives, chili peppers, capers, garlic, pappardelle pasta  29-

**Creamy Brown-butter Gnocchi:** sundried tomatoes, spinach, shallots, sausage & cheese  36-

**Cacio e Pepe:** chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle  33-

Soup of the day *AQ

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René Summer Entrees

**Mushroom Strudel:** Locally foraged wild mushrooms, duxelles, flaky pastry and farmer’s market vegetables  33-

* Bone-in Tenderloin of Beef: black-garlic & truffle butter, cauliflower gratin, roasted Vidalia onion  86-  GF on request

Seared Chilean Sea Bass: Fennel-pollen crusted seabass, tomato-saffron sauce, potatoes & wilted greens  58-

**Chicken Francese:** Red Bird chicken cutlets parmesan crusted, lemon, shallot, capers, white wine pan sauce  38-

**Seared scallops & Osetra Caviar:** white asparagus-beurre blanc & parsnip puree  75-

* Roast Muscovy Duck Flambe: Cherry-apple chutney, mushrooms & bleu cheese  54-

* Colorado Rack of Lamb ...carved tableside  for one 88- / for two 168-  GF on request

**Moroccan Vegetable Tagine:** couscous and harissa  36-  Vegan / GF on request

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Sides

**Cauliflower Gratin** 10-
**Vegetable of the Day** 9-
**Mushrooms & Bleu Cheese** 9-

**Crispy Fingerling Potatoes** 9-
**Roasted Vidalia Onion** 9-
**Spanish Garlic Onions Feta** 9-

**Brown Butter Gnocchi** 11-
**Red Curry Risotto** 12-
**Pomme Frites** 7-

**Foie Gras Butter (mousse)** 12-
**Oysters (5)** 20-
**Jumbo Prawns Louis (5)** 30-

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*Consumer Advisory: Consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs

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