



## Tapas / Small Plates / To Share

**Spanish Meatballs:** Albondigas 22-

**Spanish Octopus:** Pulpo Gallego **GF** 22-

**Escargot Barcelona:** Spinach, tomatoes, roasted garlic 19-

**Spanish Garlic Shrimp:** Gambas Al Ajillo 23-

**Crab-stuffed Piquillo Peppers:** Green-chili **GF** 22-

**Bacon Wrapped Dates:** Goat Cheese & Almond **GF** 18-

**Chilled Oysters on the Half Shell:** Brandied trout Roe **GF** 20-

**Jumbo Prawn Louis:** U-10 prawns **GF** 30-

**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 farmhouse & 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**

### Iced Seafood Tower for Two \*AQ

Whole Maine lobster, jumbo prawns, oysters with brandied trout roe, Alaskan King Crab, tuna tartare, jumbo lump blue crab

## 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-

**Vegan on request**

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

**GF on request**

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

**Vegan on request**

**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**

## 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- **GF on request**

**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**

## 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-

\*AQ / As quoted or market pricing