

# RENÉ

AT TLAQUEPAQUE



## Appetizers:

### Grilled Noble Bread 10-

Fresh Noble Bread from Phoenix: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade, & fresh basil pesto

### Hot Crab & Artichoke Dip 24- *Gluten free on request*

Spiced wonton chips and sliced green apple

### Steak Tartare 28-

Capers, soy cured egg yolk, avocado, crispy gaufrette potato chips, Chef's homemade mustard and pickled cornichons

### Escargot 22- *Gluten free on request*

Roasted garlic, sherry mushrooms escargot baked in flaky pastry

### Pate Maison 24-

Brandied duck, pork, bacon, pistachio, cornichon, pickled white asparagus gribiche

### Spanish Garlic Shrimp 24- *Gluten free on request*

Gambas Al Ajillo: White gulf shrimp, shaved garlic, dried Arbol chili, bay leaf, sherry, butter, parsley, roasted red bell pepper

## Chef's Choice:

### \*Seared Hudson Valley Foie Gras 34- *Gluten free on request*

Toasted brioche, citrus glazed pork belly, port wine reduction, apple-pear chutney, Peruvian sweetie drop peppers

### Osetra Caviar Service 115-

Gaufrette potatoes, lemon, crème fraiche, red onion or shallots, fresh chives, blinis, 28gm Osetra Caviar

## Pastas & Entrees:

### Creamy, Brown-butter Gnocchi 36-

Sundried tomatoes, spinach, shallots, sausage & cheese

### Cacio e Pepe Pasta 33-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

### Chicken Francese 38-

Red Bird chicken cutlets, Parmesan crusted, lemon, shallot, capers, white wine pan sauce

### Baked Salmon in Crispy Filo 44-

Spinach, garlic, roasted pepper, \*Romesco Sauce, grilled lemon

### Braised Short Rib 48- *Gluten free on request*

Creamy whipped sweet potato, glazed short rib, micro-greens

### Seared Diver Scallops & Osetra Caviar 82- *GF*

White asparagus beurre blanc & parsnip puree, gold leaf

### Mushroom Strudel 33- *Vegan on request*

Seasonal foraged mushrooms, leeks & duxelles in flakey pastry

### Chilean Sea Bass \*AQ *Gluten free on request*

Daily presentation will change depending on available seasonal ingredients and fresh produce. Ask your server

## Soups & Salads:

### French Onion Soup Gratinee 18- *Gluten free on request*

Cognac caramelized onions, garlic croutons, three cheese blend

### Normandy Brie Soup with Black Truffles 16-

### Nikkei Salad 18- *Vegan on request*

Baby Bok Choy, Napa cabbage, carrots, scallions, Soba noodles, cashew-soy emulsion, sesame seeds

### Tuna Niçoise Salad 32- *Gluten free on request*

Niçoise olives, capers, tomatoes, ginger-potatoes, arugula, poached egg, asparagus, gribiche dressing, and seared Ahi tuna

### Roasted Organic Beet Salad 19- *Gluten free on request*

Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion *Vegan on request*

### Les Steak Frites: *Gluten free on request*

Duck-fat fries or whipped Boursin potatoes. Add any sauce \$5  
Bearnaise, au poivre, sherry-mushroom, madeira demi-glace

### \*Prime Ribeye Steak 72-

12oz. Prime, Ribeye Steak, white truffle butter, crispy leeks

### \*The Porterhouse 83-

22 oz Porterhouse Steak, black garlic butter, crispy leeks

### \*Steak & Lobster 89-

6oz petite filet wrapped in bacon, and an 8oz lobster tail  
Or ...twin lobster tails and drawn butter 96-

**\*Roast Rack of Lamb** for one 88- / for two 168-  
Colorado Lamb Racks, mustard crust, carved tableside  
Shallot green beans & creamy whipped potatoes

## Suggested Side Orders 12-

- Haricots Verts (baby green beans) *GF V*
- House Duck Fat Fries *V*
- Whipped Sweet Potato *V*
- Grilled Asparagus Gribiche *GF Vegan on request*
- Whipped Boursin Potatoes *GF*
- Sherry-Butter Mushrooms *GF*
- Cauliflower Gratin *GF*
- Truffled Risotto *GF Vegan on request*
- Creamed Spinach, Artichoke & Feta *GF*
- Ginger Fingerling Potatoes, EVOO, shallots *V*
- Chef Mercer's Au Gratin Potatoes *GF*
- Sautéed Soba Noodles, cashew-soy dressing *V*

\*AQ means as quoted

\*Romesco sauce contains nuts

\*Gribiche is a chopped egg and mustard vinaigrette/relish

*GF* - Gluten-free

*V* - Vegan