



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 26- *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 26- *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 39- *Gluten free on request*

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

Osetra Caviar Service 125-

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 Flaky Filo-Pastry 44-

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

Braised Short Rib 52- *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 21- *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 82-

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

*The Porterhouse 89-

22 oz Porterhouse Steak, black garlic butter, crispy leeks

*Steak & Lobster 95-

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 92- / for two 184-
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