



## 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  
Add butter poached lobster +24

### 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

**Caviar Service** 135- Gaufrette potatoes, lemon, crème fraiche, chopped shallots, fresh chives, blinis, 28gm **Osetra Caviar**. Add Chef's Brandied Trout Roe at no additional cost

## Pastas & Entrees:

### Bucatini Pistou Pasta 33- Vegan on request

Pine nuts, tomato, Parmesan, fresh basil, extra virgin olive oil  
Add seared diver scallops +22 Lemon Beurre Blanc on the side

### Cacio e Pepe Pasta 33-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

### Chicken Francese 42-

Red Bird chicken cutlets, Parmesan crusted, lemon, shallot, capers, white wine pan sauce, choice of any side dish

### \*Signature Roast Rack of Lamb 92-

Colorado Lamb, mustard crust, Greek yogurt - dried Kalamata garlic schmear, and your choice of side dish  
Rosemary Lamb Demi-glace sauce on the side

### Vanilla Braised Wagyu Beef Cheeks 62-

Cipollini onions & crispy leeks, choice from any of our side dishes

### Salmon en Papillote (baked in parchment paper) 46- GF

Lemon, sweetie drop peppers, capers, fresh dill, mire poix  
One choice from any of our side dishes

### Mushroom Strudel 33- Vegan on request

Seasonal foraged mushrooms, leeks & duxelles in flake 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

### Classic Vichyssoise Soup (cold puréed leeks, potatoes) 16-

Essence of white truffle and fresh chives

### René Summer Arugula Salad 18- Gluten free Vegan on request

Peaches, arugula greens, cucumber, feta cheese, watermelon, blueberries, candied pecans, fresh mint, lemon zest, black pepper, apple vinaigrette

### 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 22- 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-

22oz Prime Porterhouse Steak, black garlic butter, crispy leeks

### \*Petite Filet 48-

6oz Prime beef tenderloin, wrapped in bacon, with crispy leeks and your choice of black garlic butter or white truffle butter

### \*Steak & Lobster 95-

6oz Prime petite filet wrapped in bacon, and an 8oz lobster tail  
Or ...(no steak), go for the twin lobster tails and drawn butter 98-

### Dover Sole a la Meunière 85- Gluten free on request

Flown in from Europe, seared and basted with brown butter, parsley, lemon & capers, served with parsnip puree and your choice ...one of our side dishes

## Suggested Side Orders 12-

- Haricots Verts (baby green beans) GF V
- House Duck Fat Fries V
- Roasted Sweet Potato & Grilled Pineapple V
- Grilled Asparagus Gribiche GF Vegan on request
- Whipped Boursin Potatoes GF
- Sherry-Butter Mushrooms 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
- Watermelon, Feta cheese, blueberries & mint

\*AQ means as quoted

\*Romesco sauce contains nuts

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

GF - Gluten-free

V - Vegan