

# RENÉ

## AT TLAQUEPAQUE

**Pre-order your dessert Soufflé** (don't wait until it's too late)  
Your Chocolate Soufflé ...is made to order, and requires 35 minutes cooking time. Served hot out of the oven with Vanilla Crème Anglaise. Chef suggests you add a small scoop of vanilla bean ice cream. Your soufflé will be served when it's ready. Soufflés cannot wait!

### 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

#### Hot Spanish Garlic Shrimp 25- 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 34- 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 34-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

#### Chicken "Poulet Veronique" 48-

Organic chicken cutlets, lemon, shallot, white grape pan sauce, tarragon, toasted almonds ...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 any one of our side dishes, Rosemary-lamb demi-glace sauce ...on the side

#### Vanilla Braised Wagyu Beef Cheeks 68-

Cipollini onions, sherry mushrooms, creamy mashed potatoes, crispy leeks and fresh chives

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

Lemon, sweetie drop peppers, capers, fresh dill, mirepoix, sauteed spinach and one more 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 Lobster Bisque (Armagnac-cognac) 24-

Crème Fraiche, lobster, tarrigon, vanilla bean, pistachio nuts

#### René Winter Country Salad 18- Gluten free / Vegan on request

Winter greens, Gorgonzola cheese, candied pecans, bacon lardon, red onions, seasonal pears, preserved lemon, pomegranate, green apple vinaigrette

#### Tuna Niçoise Salad 34- 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

Your choice (one), of any of our side dishes. 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 99-

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

#### \*Petite Filet 53-

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

#### \*Steak & Lobster 105-

6oz Prime petite filet wrapped in bacon, and an 8oz lobster tail  
Or ...(no steak), go for the twin lobster tails and drawn butter 99-

### Ask your server what's available from our Dry Ager

Local Arizona Prime grade beef, limited availability

#### 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
- 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

\* AQ means as quoted

\* Seafood Tower: requires a three-day notice

\* Save room for Flaming Bananas Foster

\* Romesco sauce contains nuts

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

GF - Gluten-free

V - Vegan