

**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** 12-  
Fresh Noble Bread from Phoenix: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade, & fresh basil pesto
- Coquilles St. Jacques** (scallops & shrimp gratin) 28-  
Dauphinoise potatoes, mushrooms, Cognac, Gruyere cheese sauce
- Steak Tartare** 30-  
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** 27-  
Brandied duck liver, black summer truffles, fig jam, apple gelee, Crusty Noble bread, whole grain mustard, apple-pear chutney

**Hot Spanish Garlic Shrimp** 27- [Gluten free on request](#)  
Gambas Al Ajillo: White gulf shrimp, shaved garlic, dried Arbol chili, bay leaf, sherry, butter, parsley, roasted red bell pepper

**Paris Roasted Bone Marrow** 29-  
Bacon-marmalade, smoked Maldon Sea Salt and grilled brioche. Roasted bone marrow is amazing as an appetizer or side to any great steak, jam packed with flavor. Share it with Steak Tartare

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 four seared 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-glaze sauce ...on the side

**Ginger-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 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

**Classic Vichyssoise** (puréed leeks & potato soup) 16-  
Chilled soup with essence of white truffle and fresh chives

**René Summer Arugula Salad** 22- [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, seared fresh Ahi tuna ...served rare. If you would like us to cook your tuna -please ask.

**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-glaze

**\*USDA Prime Ribeye Steak** 88-  
14oz. Prime, Ribeye Steak, white truffle butter, crispy leeks

**\*USDA Prime "New York Strip" Sirloin Strip Steak** 85-  
14oz. Trimmed & sliced for you, 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** 107-  
6oz Prime petite filet wrapped in bacon, and an 8oz lobster tail  
Or ...(no steak), go for the twin lobster tails and drawn butter

**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