

Appetizers & Small Plates:

- Grilled Noble Bread** 12-
Fresh Noble Bread from Phoenix: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade, & fresh basil pesto
- Grilled Octopus** (Pieuvre Grillée) 28-
Warm potato salad, chimichurri rouge, kalamata crema
- Escargot** 26- *Gluten free on request*
Roasted garlic, sherry mushrooms escargot baked in flaky pastry
Add butter poached lobster +24
- Parisian Steak Tartare** 34-
Dijon, red onion, capers, cornichons, cured yolk, beets, Gaufrette potato chips, flakey Maldon Sea Salt on the side
- Pate Maison** 28-
Brandied duck liver, black winter truffles, fig jam, apple gelee, Crusty Noble bread, whole grain mustard, apple-pear chutney

- Hot Spanish Garlic Shrimp** 33- *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** 137- 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:

- *Roast Duck & Confit** 68-
Winter fruit chutney, Madeira wine sauce, au gratin potatoes
- Bucatini Pistou Pasta** 36- *Vegan on request*
Pine nuts, tomato, Parmesan, fresh basil, extra virgin olive oil
Add seared scallops +22 Lemon Beurre Blanc on the side
- 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-herb 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

- Seared Salmon Provençal** 46-
Healthy mediterranean flavors from the south of France. Tomatoes, olives, capers, fresh herbs, imported extra virgin olive oil and seafood pesto

- Chilean Sea Bass** *AQ *Gluten free on request*
Daily presentation will change depending on available seasonal ingredients and fresh organic produce. Ask your server

Note: Chocolate Soufflés should be ordered with your entrée
Chef suggests you add a scoop of vanilla bean ice cream

Ask your server about tonight's VEGAN special

Soups & Salads:

- French Onion Soup Gratinee** 21- *Gluten free on request*
Cognac caramelized onions, garlic croutons, three cheese blend

- Classic Lobster Bisque** (Armagnac-cognac) 26-
Crème Fraiche, lobster, tarragon, vanilla bean, pistachio nuts

- Seasonal Country Salad** 24- *Gluten free / Vegan on request*
Winter greens, Gorgonzola cheese, candied pecans, bacon lardon, red onions, pears, or apples, dried cranberries or cherries, preserved lemon, green apple vinaigrette, Grissini breadstick

- Roasted Organic Beet Salad** 24- *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, red chimichurri or madeira demi-glace

- *Petite Filet** **Certified Grass Fed, Organic** 58-
6oz beef tenderloin, wrapped in bacon, with crispy leeks
-If you want "Steak Frites" -Choose Duck Fat Fries for your side
-Add a lobster tail with drawn butter \$52 additional

- *USDA Prime Ribeye Steak** 89-
14oz. Prime, corn-fed Ribeye Steak, aged balsamic, roasted garlic, flakey Maldon sea salt and crispy onion rings

- Ask your server what's available from our Dry Ager**
-All Dry Aged Steaks are USDA Certified PRIME quality
-Includes your choice of side dishes (choose one)
-Add Seared Foie Gras to any steak \$26

- Dover Sole a la Meunière** 88- *Gluten free on request*
Flown in from Europe, seared and basted with brown butter, parsley, lemon & capers, served with English pea puree and your choice ...one of our side dishes

- * Chateaubriand for two** (carved tableside) 139-
 - 18 ounce Grass-fed, Tenderloin of beef
 - Black Garlic Butter or White Truffle Butter
 - Choose one sauce
 - Your choice of any two of our side dishes

Suggested Side Dishes 12-

- Haricots Verts (baby green beans) GF V
- House Duck Fat Fries
- Roasted Sweet Potato & Grilled Pineapple V
- Asparagus with Gribiche, Bearnaise & Romesco
- Whipped Boursin Mashed Potatoes GF
- Sherry-Butter Mushrooms GF
- Ginger Fingerling Potatoes, EVOO, shallots V
- Truffled Risotto GF *Vegan on request*
- Creamed Spinach, Artichoke & Feta GF
- Sweet Corn Crème Brûlée
- Chef Mercer's Au Gratin Potatoes GF

Credit card payments are subject to a 3% surcharge

Note: No surcharge for a debit card

- * 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