

Christmas

AT ATELIER BY RADEX

\$16

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GAMBAS GRILLE charbroiled white shrimp w/ sauce rouge
WARM LOBSTER & SCAMPI SALAD w/ citrus supremes
RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
ESCARGOT green herb garlic butter w/ gorgonzola
TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup
PROSCUITTO CARPACCIO soy-ginger vinaigrette, capers and onions
COUNTRY PATE house made duck liver pate w/ orange marmalade
MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet
BEEF TARTARE olive oil, capers, onions and quail egg

\$10

SOUP OF THE MOMENT

SALADE DE MAISON soy-ginger vinaigrette or champagne vinaigrette

\$26

POULET MARSALA roasted chicken breast with shallots and marsala
RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
SALMON DILL charbroiled salmon, english cucumbers, dill, beurre blanc
VEGETARIAN GOURMAND seasonal vegetables and starches

\$28

BOUILLABIASSE salmon, shrimp and mussels, tomato lobster fumet
LEMON SNAPPER pan seared w/ french beluga lentils
DAYBOAT SCALLOPS pan seared w/ saffron basmati rice
SALTIMBOCCA IBERICO speck, sage, gruyere gratin

\$32

FILET MIGNON charbroiled filet w/ bourbon demi-glace
CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace
COLORADO LAMB CHOPS served w/ bean & bacon ragout
HAWAIIAN TUNA served w/ ponzu buerre blanc

