

# Mother's Day

AT ATELIER BY RADEX

**\$16**

A GAMBAS GRILLE charbroiled white shrimp w/ sauce rouge  
P RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil  
P ESCARGOT green herb garlic butter w/ gorgonzola  
E TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup  
T TUNA TARTARE or CARPACCIO thai vinaigrette, capers and onions  
I PROSCUITTO CARPACCIO soy-ginger vinaigrette, capers and onions  
Z COUNTRY PATE house made duck liver pate w/ orange marmelade  
E MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet  
R BEEF TARTARE olive oil, capers, onions and quail egg

**\$9**

R SOUP OF THE MOMENT  
S SALADE DE MAISON soy-ginger vinaigrette or champagne vinaigrette

**\$24**

E POULET MARSALA roasted chicken breast with shallots and marsala  
N RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil  
T SAMON DILL charbroiled salmon, english cucumbers, dill, beurre blanc  
R CAPELLINI RUSTICA angel hair, yellow and red tomato sauce w/ mozzarella  
VEGETARIAN GOURMAND ARPEGE 'from farm to table'

**\$26**

E BOUILLABIASSE salmon, shrimp and mussels, tomato lobster fumet  
E SEA BASS pan seared w/ french beluga lentils  
S PORK SALTIMBOCCA speck, sage, gruyere gratin

**\$28**

CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace  
HAWAIIAN TUNA ponzu beurre blanc

**\$30**

FILET MIGNON charbroiled filet w/ bourbon demi-glace  
COLORADO LAMB CHOPS served w/ bean & bacon ragout