

Atelier By Alex

\$16

A FILET TARTARE olive oil, capers, onions and quail egg
P ESCARGOT green herb garlic butter w/ gorgonzola
P TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup
E COUNTRY PATE house made duck liver pate w/ orange marmalade
T MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet
I RAVIOLIS DE HOMARD our classic w/ Champagne buerre blanc
Z GIANT SARDINES egg, cappers, bermuda onions, infused tomato oil
E PANIER DE DIABLE sizzling shrimp w/ wild mushrooms, Thai peppers
R JURASSIC PARK 'chef's crazy dish after hanging out in Boulder too
S long and probably smoking some of that funny stuff...'

\$10

POTAGE DE JOUR

\$14

FARMERS' MARKET SALAD berries, pecans & caramelized brie cheese
ROASTED BEET SALAD w/ spanish goat cheese

\$29

E BOUILLABIASSE traditional seafood stew, tomato lobster fumet
N POULET MARSALA roasted chicken breast w/ shallots and marsala
T RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
R SALMON DILL charbroiled salmon, english cucumbers, dill, beurre blanc
E VEGETARIAN GOURMAND seasonal vegetables and starches
S SALTIMBOCCA IBERICO veal tenderloin, speck, sage, gruyere gratin

\$35

LOBSTER 'TV DINNER' butter poached lobster & shrimp, citrus risotto & more
FILET MIGNON charbroiled filet, chateaubriand style w/ bourbon demi-glace
CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace
COLORADO LAMB CHOPS served w/ dijonese
TOURNEDOS ROSSINI beef medallions & foie gras