

Christmas

AT ATELIER BY RADEX

AMUSE BOUCHE

RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil

APPETIZERS | choice of

ESCARGOT green herb garlic butter w/ gorgonzola

FARMERS MARKET SALAD champagne vinaigrette, berries, brie

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POTAGE DU JOIUR soup of the day

DRUNKEN MUSHROOMS sautéed wild mushrooms, brandy & goat cheese

TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup

PROSCUITTO CARPACCIO capers and onions, toasted baguette

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

SALMON TARTARE w/ cappers, onions and Thai vinaigrette

ENTREES | choice of

POULET MARSALA roasted chicken breast with shallots and marsala

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SALMON DILL charbroiled salmon, english cucumbers, dill, beurre blanc

BOUILLABIASSE salmon, shrimp and mussels, tomato lobster fumet

CALIFORNIA SEABASS pan seared w/ capper burr blanc

SALTIMBOCCA IBERICO speck, sage, gruyere gratin

CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace

FILET MIGNON Tournedos charbroiled w/ bourbon demi-glace (\$5)

COLORADO LAMB CHOPS served w/ dijonese (\$5)

PRIME RIBEYE 10oz prime steak w/ blue cheese & pomes frites (\$5)

DAYBOAT SCALLOPS pan seared w/ champagne burr blanc (\$5)

DESSERT | choice of

PROFITEROLES w/ chocolate mouse

CREAME BRULEE w/ caramelized topping, fresh berries

CHOCOLATE TART flowerless tart