

# Thanksgiving

AT HOME WITH ATELIER BY RADEX

## APPETIZER

- RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil (\$16)  
SOUP OF THE DAY (\$10)  
FARMERS MARKET SALAD champagne vinaigrette, berries, brie (\$14)  
DUNKEN MUSHROOMS wild mushrooms, brandy, goat cheese (\$16)  
TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup (\$14)  
COUNTRY PATE house made duck liver pate w/ orange marmalade (\$14)  
MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet (\$16)  
BEEF TARTARE olive oil, capers, onions and quail egg (\$16)

## THANKSGIVING DINNER FOR TWO (\$59)

TURKEY DINNER for 2 or BUFFALO SHORT RIBS for 2  
PUMPKIN PIE

## ENTREES

- RADEK'S TURKEY DINNER w/ all the traditional fixings (\$27)  
POULET MARSALA roasted chicken breast with shallots and marsala (\$26)  
RAVIOLIS DE HOMARD house made w/ beurre blanc w/ infused oils (\$27)  
SALMON DILL charbroiled salmon, english cucumbers, dill and beurre blanc (\$26)  
MUSHROOM PASTA w/ white truffle essence (\$25)  
BOUILLABAISSE salmon, shrimp, mussels, clams and tomato lobster fumet (\$27)  
SEA BASS pan seared w/ caper beurre blanc (\$26)  
SALTIMBOCCA IBERICO speck, sage, gruyere gratin (\$27)  
BUFFALO SHORT RIB braised buffalo short rib (\$27)  
CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace (\$27)  
FILET MIGNON Tournedos charbroiled filet w/ bourbon demi-glace (\$35)  
COLORADO LAMB CHOPS served w/ white heirloom polenta (\$35)  
PRIME RIBEYE 10 oz steak, pomes frites, blue cheese (\$29)

## DESSERT (\$10)

- PUMPKIN PIE  
FLOWERLESS CHOCOLATE TART  
CREAME BRULEE  
LEMON ZEST CHEESECAKE