

Thanksgiving

AT ATELIER BY RADEX

\$59

APPETIZER

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

ESCARGOT green herb garlic butter w/ gorgonzola

SOUP OF THE DAY

FARMERS MARKET SALAD champagne vinaigrette, berries, brie

DUNKEN MUSHROOMS wild mushrooms, brandy, goat cheese

TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup

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

ENTREES

RADEK'S TURKEY DINNER w/ all the traditional fixings

POULET MARSALA roasted chicken breast with shallots and marsala

RAVIOLIS DE HOMARD house made w/ beurre blanc w/ infused oils

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

MUSHROOM PASTA w/ white truffle essence

BOUILLABAISSE salmon, shrimp, mussels, clams and tomato lobster fumet

SEA BASS pan seared w/ caper beurre blanc

SALTIMBOCCA IBERICO speck, sage, gruyere gratin

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

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

COLORADO LAMB CHOPS served w/ white heirloom polenta (+\$5)

PRIME RIBEYE 10 oz steak, pomes frites, blue cheese (+\$5)

DESSERT

PUMPKIN PIE

FLOWERLESS CHOCOLATE TART

CREAME BRULEE

LEMON ZEST CHEESECAKE

AFFOGATO MOCHA w/ chocolate, kahlua, espresso, ice cream