

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