

Mother's Day

AT ATELIER BY RADEX

\$16

A GAMBAS GRILLE charbroiled white shrimp w/ sauce rouge
P RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
P ESCARGOT green herb garlic butter w/ gorgonzola
E TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup
T PROSCUITTO CARPACCIO red beat mustard, capers and onions
I COUNTRY PATE house made duck liver pate w/ orange marmelade
Z MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet
E BEEF TARTARE olive oil, capers, onions and quail egg
R DRUNKEN MUSHROOMS with chèvre
S KING CRAB AU GRATIN served on toasted baguette w/ gruyere

\$10

S SOUP OF THE MOMENT
E SALADE DE MAISON soy-ginger vinaigrette or champagne vinaigrette

\$26

N POULET MARSALA roasted chicken breast with shallots and marsala
T RAVIOLIS DE HOMARD house made w/ beurre blanc and lobster oil
R SAMON DILL charbroiled salmon, english cucumbers, dill, beurre blanc
E CAPELLINI RUSTICA angel hair, yellow and red tomato sauce w/ mozzarella
S VEGETARIAN GOURMAND ARPEGE 'from farm to table'

\$28

E BOUILLABIASSE salmon, shrimp and mussels, tomato lobster fumet
S SEA BASS pan seared w/ french beluga lentils
PORK SALTIMBOCCA speck, sage, gruyere gratin

\$30

CANADIAN WAPITI charbroiled elk tenderloin w/ black currant demi-glace
DIVER SCALLOPS champagne buerre blanc
LOBSTER 'TV DINNER' lobster, shrimp scampi, citrus risotto & more

\$35

FILET MIGNON charbroiled filet w/ bourbon demi-glace
COLORADO LAMB CHOPS with potato au gratin

SUNDAY MAY 9TH