

# Thanksgiving

WITH ATELIER BY RADEX

\$65

## APPETIZER

**RAVIOLIS DE HOMARD** house made w/ beurre blanc and lobster oil  
**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  
**BUFFALO SHORT RIB** braised buffalo short rib  
**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**  
**CREAME BRULEE**  
**LEMON ZEST CHEESECAKE**  
**AFFOGATO MOCHA**