

APPETIZERS

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| SEARED FOIE GRAS | \$24 |
| • With candied apple and vanilla sauce | |
| SHRIMP COCKTAIL | \$16 |
| • Horseradish cocktail sauce | |
| SMOKED SALMON PARFAIT | \$18 |
| • Blenis, sour cream and condiment | |
| SCAMPI ANDRE | \$18 |
| • Garlic, Pernod and basil cream sauce, celery root puree | |
| BEEF SIRLOIN CARPACCIO | \$14 |
| • Arugula, parmesan tuile, truffle oil, grilled country bread | |
| ESCARGOT | \$18 |
| • Garlic butter, Roquefort cheese, puff pastry | |
| LOBSTER AND CITRUS TIMBALE | \$25 |
| • Aioli, balsamic reduction and basil oil | |
| CRAB CAKE | \$19 |
| • Horseradish-Sriracha remoulade | |

SALAD

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| CAESAR SALAD | \$12 |
| PEAR AND ROQUEFORT IN PHYLLO | \$16 |
| • Red oak lettuce, pumpkin seed dressing | |
| BABY LETTUCE IN A ROMA TOMATO RING | \$14 |
| • Balsamic vinegar dressing | |

SOUP

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| FRENCH ONION GRATINEE | \$12 |
| LOBSTER BISQUE EN CROUTE | \$16 |
| • Whipped cream and chives | |
| POTATO LEEK SOUP | \$12 |
| • Chives and croutons | |

MAIN COURSE

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| 8 OZ. FILET OF BEEF | \$42 |
| • Brandied Cream Morels ASPARAGUS ANGLAISE AND POTATO GALETTE | |
| GRILLED PRIME 14 OZ. RIBEYE | \$49 |
| • Pinot Noir sauce and Roquefort cheese (optional) CREAMED SPINACH AND ROASTED FINGERLING POTATO, CANDIED ONION | |

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| HERB CRUSTED RACK OF COLORADO LAMB | \$56 |
| • Harissa lamb jus GRILLED VEGETABLE GATEAU AND SAFFRON RISOTTO CAKE | |

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| DOVER SOLE | \$52 |
| • Sautéed Veronique or Almondine or Grenobloise POMME PUREE AND ASPARAGUS ANGLAISE | |

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| BRAISED BEEF SHORT RIB | \$32 |
| • Burgundy Sauce CANDIED SHALLOT, GRUYERE MASHED POTATO AND ROASTED BRUSSEL SPROUTS | |

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| ROASTED BABY CHICKEN | \$30 |
| • Tarragon jus GREEN BEAN AMANDINE, ROASTED POTATO | |

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| SEARED DUCK BREAST | \$36 |
| • Raspberry and green pepper sauce, duck sausage, braised baby Bok Choy DUCK CONFIT POTATO CAKE | |

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| MAINE LOBSTER THERMIDOR OR STEAMED | \$65 |
| ASPARAGUS ANGLAISE AND POMME PUREE | |

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| SALMON IN CABBAGE LEAVES | \$39 |
| • Red curry beurre blanc GREEN ASPARAGUS AND PARSLEY POTATO | |

DESSERTS

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|---|------|
| TARTE TATIN | \$10 |
| • Carmelized upside-down apple pie with vanilla ice cream | |

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| WALNUT GATEAU | \$11 |
| • Walnut and caramel gateau with rum sauce, caramel ice cream | |

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| ANDRE'S ORANGE CHEESE CAKE | \$10 |
| • Strawberry coulis | |

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| LEMON TARTE | \$12 |
| • Fresh lemon curd, raspberry coulis, whipped cream | |

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| POACHED PEAR IN PORT WINE | \$12 |
| • Blueberry cake and vanilla ice cream | |

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| CREME BRULEE | \$12 |
| • Caramelized with fresh berries | |

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| CARROT CAKE | \$12 |
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| SELECTION OF HOUSEMADE SORBETS & ICE CREAMS | \$8 |
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