

CHEF ANDRE'S SPRING FINE DINING MENU

STARTS APRIL 4, 2019

APPETIZERS

Seared Duck Foie Gras	Mango Chutney, Spiced Bread, Port Reduction	\$24
Jumbo Shrimp Cocktail	Cocktail Sauce	\$16
Beef Sirloin Carpaccio	Basil Pesto, Arugula & Grilled Country Bread	\$14
Escargot In Puff Pastry	Garlic Butter, Spinach & Tomato	\$18
Herbs Marinated Grilled Bob Quail	Sauce Diable, Watercress Salad, Allumette Potato	\$18
Lobster Timbale	Citrus, aoli, basil oil, tomato mustard sauce	\$23
Gnocchi Napoli	Heirloom Tomatoes, Herbs and Parmesan	\$14
Crab Cake	Lump Crab With Horseradish-Sriracha Remoulade	\$17

SALAD

Caesar Salad	Hearts of Romaine with Bacon, Tomato, Parmesan Tuile, Caesar Dressing	\$12
Heirloom Tomato, Melon & Burrata	Basil, Virgin Olive Oil & Aged Balsamic Vinegar	\$14
Frisee Lettuce	With Lardon, Crouton, Duck Confit & Poached Egg	\$16
Roasted Beet Salad	Mixed Greens, Orange Balsamic Dressing	\$13

SOUP

French Onion Gratinee		\$12
Vichyssoise	Potato Brunoise & Chive Hot or Cold	\$12
Lobster Bisque En Croute	Whipped Cream & Chives	\$16

ENTRÉES

8 oz. Prime Filet of Beef	Pan Seared, Chablis Shallot Sauce, Asparagus Anglaise, Potato Gratin	\$42
Herb Crusted Rack of Colorado Lamb	Thyme Jus, Vegetable Gateau, Rosti Potato	\$56
Imported Dover Sole	Sautéed Veronique or Almondine or Grenobloise Pomme Puree and Asparagus Anglaise	\$52
Grilled Branzino	Virgin Olive Oil, Tomato Provencale, Mushroom Risotto (Thursday, Friday, Saturday)	\$36
Salmon Papillote	Mushroom, Basil, Orange Beurre Blanc, Fingerling Potato & Leaf Spinach	\$39
Free Range Chicken Breast	Tarragon Jus, Linguini, Green Bean Almandine	\$32
Seared Duck Breast	Orange Sauce, Duck Leg Confit, Potato Galette, Zucchini Fritter	\$41
Two Pound Maine Lobster (Thermidor or Steamed)	Asparagus Anglaise & Pomme Puree	\$68
Veal Tenderloin & King Crab	In Puff Pastry With King Mushrooms, Croquette Potato, Truffle Sauce	\$52
14 oz. Grilled Herbs Marinated Bison Ribeye	Garlic Butter, Gratin Potato, Braised Celery	\$56

DESSERT

Hot Chocolate Fondant Cake	Hazelnut Ice Cream	\$12
Andre's Orange Cheesecake	Strawberry Coulis, Candy	\$10
Hot Apple Tart	Almond Cream & Vanilla Ice Cream	\$12
Pear Crostata	Sweet Basil Ice Cream	\$11
Blueberry Cream Brulee		\$10
Warm Coconut Pie	Rum Sauce	\$10
Lemon Tart	Raspberry Coulis	\$10
Selection of Housemade Sorbets & Ice Creams		\$8