



SMALL PLATES

CRISPY ARTICHOKE BARIGOULE

pine nuts, parsley, preserved lemon
9

TUNA TARTARE CONES

spicy caper purée
12

BACALAO CROQUETTE

creamy albacore tuna sauce
10

TRADITIONAL ESCARGOTS

herbed garlic butter
16

COLORADO LAMB CHOP

chickpea purée, harissa natural jus
16

SKEWERS

SCALLOP & BACON

12

CHORIZO & APPLE

11

VEAL MEATBALL & TOMATO

10

assorted

CHARCUTERIE

*rosette de lyon
saucisson sec
black pepper salami
country pâté
prosciutto di parma
bresaola
assorted condiments
19 per person*

chilled

SEAFOOD

*jumbo shrimp
seasonal oysters
australian lobster tail
king crab legs & claws
cocktail and mustard sauces
35 per person*

the
CHEESES

SAINT ANDRÉ

france, cow's milk

TRUFFLE TREMOR

usa, goat's milk, black truffle

ROQUEFORT

france, bleu, sheep's milk

SHAFT

usa, bleu, blended milks

CROTTIN JACQUIN

france, aged goat's milk

BRUDER BASIL

germany, cow's milk

TÊTE DE MOINE

switzerland, cow's milk

ROUGE ET NOIR

usa, cow's milk

MANCHEGO

spain, sheep's milk

MORBIER

france, sheep's milk

*choice of three cheeses with accompaniments,
breads & crackers*