

BISTRO DINNER



STARTERS *choose one*

Soupe à l'Oignon *incl*

Salade de Pommes Pochées

Burgundy poached apples,
baby kale, crispy Bayonne ham,
lemon honey vinaigrette*,
apple chips *incl*

Salade aux Lardons*

rainbow chard, bacon lardons,
warm bacon sherry vinaigrette,
pickled shallots, 145° egg* *incl*

Crêpe au Chou Frisé

rainbow chard, roasted chicken,
tomatoes, capers, Roquefort
crème, sunny egg* *incl*

Les Fromages

See our daily cheese menu for
tonight's selections
two cheeses included
as a starter for two

Charcuterie

two choices included for one
or all four as a starter for two

Pâté Vendôme, country pâté,
cornichons, Dijon mustard

Duck Rillettes

Chicken Liver Mousse*

Dry Cured Salami du Jour

Steak Tartare*

aioli, Dijon mustard, capers,
shallots, quail egg, grilled
baguette *+1*

Escargot au Châtaignes

baked escargot, chestnut butter,
chestnut crumble *+1*

Moules

mussels*, chablis butter, fines
herbes, baguette *+1*

ENTRÉES *choose one*

Poulet Rôti

roasted half chicken, butternut squash
brown butter purée, crispy Bayonne ham,
Roquefort crème *incl*

Saumon Poêlé

pan seared salmon*, red lentil purée,
rainbow chard, butternut squash
ribbons, warm bacon vinaigrette,
puffed wild rice *incl*

Romanesco Rôti

roasted spiced romanesco,
red lentil purée, blistered heirloom
cherry tomatoes, preserved lemon,
pepitas *incl*

Confit de Canard

crispy duck confit, Burgundy poached
apples, Chablis poached pears, baby
kale, spiced wheat berries, wine
reduction *+3*

Moules et Frites

our classic Vendôme mussels, garlic,
herbs, white wine, frites *+4*

Porc Grillée

grilled pork loin*, root vegetable
dauphinoise, carrot goat cheese purée,
demi glace *+3*



STEAK FRITES *incl*

Flat Iron Steak*, frites, béarnaise

Add Roquefort Mousse *+4*

Add Pepper Crust, Sauce au Poivre *+6*

*These items may be served raw or
undercooked, or contain raw or undercooked
ingredients. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

RESTAURANT WEEK

We are serving most of our menu
for Denver Restaurant Week for
\$45.00 per person along with a few
selections that have a supplemental
charge. Please choose one starter
and one entrée per person along
with a shared dessert for two.



DESSERT *shared for two*

Chocolate Studded

Sponge Cake,
coconut semifreddo,
chocolate streusel

Crème Brûlée

classic vanilla

Chocolate Soufflé

vanilla bean crème anglaise *+2*
baked to order please
allow 20 minutes

Flight of Ice Creams and Sorbets

choose three from our daily selection



Executive Chef - Ariana Didziulis

Sous Chef -
Benjaman Wadsworth

please visit all of the Crafted
Concepts restaurants:

