

BISTRO DINNER



HORS D'OEUVRES

Soupe à l'Oignon *included*

Charcuterie

Pâté Vendôme, country pâté,
cornichons, Dijon mustard

Boudin Blanc, Dijon mustard

Chicken Liver Mousse*

Dry Cured Salami du Jour
pick two included

Escargots

imported Burgundy snails,
Pernod-fennel butter,
fines herbes, brioche *included*

Crêpe Vendôme*

roasted chicken, Roma tomato,
olives, herbs. Topped with a
fried egg, béarnaise, fried capers
included

Steak Tartare*

aioli, Dijon mustard, capers,
shallots, quail egg, grilled
baguette *included*

Moules

mussels, garlic, herbs and
white wine *included*

LES SALADES

Salade de Betteraves et Dattes de Medjool

red beets, medjool dates,
goat cheese panna cotta, arugula,
pistachio pistou, orange segments,
puffed farro *included*

Salade Verte

arugula, watercress, dandelion
greens, roasted shallot vinaigrette,
gougère croutons *included*

Frisée au Canard*

duck leg confit, frisée, shiitake
mushrooms, haricot verts,
poached egg, mustard crème
fraîche, fines herbes *included*

PLATS PRINCIPAUX

Confit de Canard

crispy duck leg confit, roasted turnips
and shiitake mushrooms, turnip greens,
orange vinaigrette, turnip purée, red wine
gastrique *included*

Pétoncles Poêlés

seared Maine scallops*, roasted
cauliflower, wild mushrooms, scallop-
mushroom panna cotta, lemon confit,
chervil *included*

Panisse Hivernale

crispy chickpea-leek cake, pan roasted
Brussels sprouts, butternut squash,
mushrooms, pearl onions, frisée-herb
salad, lemon-dill crème fraîche *included*

Boeuf Braisée

braised beef, pan roasted Brussels
sprouts, parsnip purée, pickled
horseradish vinaigrette, pan jus,
parsley *included*

Poulet Rôti

pan roasted half chicken,
grilled broccolini, shiitake mushrooms,
garlic purée, pan jus *included*

Morue Islandaise Poêlée

pan seared Icelandic cod fillet, sunchokes,
blood oranges, fennel-Pernod cream,
fennel batons, micro beets *included*

Bouillabaisse d'Hiver

saffron broth, prawns, mussels, clams,
butternut squash, celery root, rouille,
toasted baguette, herbs *included*



STEAK FRITES

Classique *included*
béarnaise

Au Poivre *included*
green peppercorn sauce

Roquefort *included*
port reduction

RESTAURANT WEEK

We are serving our entire menu for
Denver Restaurant Week along with
a glass of selected bubbly or wine
for \$45.00 per person. Please choose
one starter and one entree per person
along with a shared dessert.



Les Fromages

See our daily cheese menu for
tonight's selections

pick two included as a starter



DESSERT

Quince Frangipane Tart

red wine reduction, cinnamon-
almond streusel, crème fraîche
ice cream

Blackberry Clafoutis

macerated berries, lemon ice cream

Crème Brûlée

classic vanilla

Pavlova

vanilla meringue, gianduja mousse,
blood orange, red verjus honey

Chocolate Soufflé

vanilla bean crème anglaise

baked to order

please allow 20 minutes

Flight of Ice Creams & Sorbets

choose three from our daily selection

*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.

please visit all of the Crafted Concepts restaurants:

