

La Marmotte
New Years Eve Chefs' Tasting Menu 2010

Amuse Bouche

2nd Course

White Bean and Celery Root Soup

3rd Course

Hamachi Tuna Carpaccio

pickled cucumbers, local pears, white soy sauce...

or

Seared Foie Gras

apple, fennel salad, banyuls sauce...

4th course

"Open Faced" Colorado Rabbit Ravioli

or

Soy Citrus Glazed Quail

orange buerre blanc...

Main Course

Oven Roasted Buffalo Tenderloin

potato and celeriac puree, cranberry jus...

Or

Duo of Colorado Lamb

rosemary lamb jus...

Or

Roasted Red Snapper

French green lentils, lemon grass fish fume...

Or

"Surf and Turf"

oven Roasted Tenderloin with red wine sauce, butter poached Maine lobster tail...

Dessert

Taste of Chocolate

molten cake, chocolate mousse...

Or

Honey and Caramel Cheese Cake

orange coulis...

Or

Rocky Mountain Crumble

strawberries, blueberries, raspberries, vanilla ice cream...

\$125 per person – tax and gratuity not included
20% gratuity will be added to all checks