

La Marmotte

20% gratuity added to parties of 6 or more
Ask about bar special and happy hour

Soup and Salad

Butternut Squash and Tomatillo Soup toasted pinenuts	13
Creamy French Onion Soup tempura fried Gruyere cheese cube	13
Smoked Trout and Spinach Caesar Salad white anchovies, parmesan cheese, crispy croutons	14
Golden and Red Beet Salad mixed greens, goat cheese wontons, EVOO, balsamic	13
Butter Poached Warm Shrimp Salad bibb lettuce, tomato, cucumber, truffle soy vinaigrette	15

Appetizers...

Salmon Tartare Crispy Tacos carrot and cabbage coleslaw, avocado puree, orange soy	14
Ahi Tuna Carpaccio sliced tomato, carrots, avocado, orange soy	16
Seared King Crab Cakes cream and caper berry sauce	16
Wild Boar Sausage golden raisin and fennel salad , Dijon mustard sauce, red cabbage	14
Pan Seared Deep Sea Scallops purple turnip puree, tomato truffle vinaigrette	18
Braised Pork Belly acorn squash puree, red lentils, apple butter	13
White Wine Steamed PEI Mussels yellow curry cream sauce	15
'Steak+Eggs, Bacon+Eggs, Ham+Eggs' steak tartare, pork belly and prosciutto deviled eggs	12
Mediterranean Organic Steak Tartare potato gaufrettes, capers, tomatoes, citrus Regianno Parmesan cheese	15
Caramelized Onion and Goat Cheese Tart crispy bacon, carrot ginger sauce	13

Entrées...

Local Grilled Beef Tenderloin goat cheese potatoe gratin, crispy onion rings, local morel mushroom sauce	40
Brie and Spinach Stuffed Roasted Organic Chicken Breast stout mustard mashed potatoes, jus de roti	30
Roasted Spaghetti Squash red quinoa, roasted yellow and red beets, local farm vegetables, spinach coulis	28
Slow Baked Sockeye Salmon local fall squash puree, wild black rice spinach and basil coulis,	25
Coq au Vin red wine braised chicken, bacon mashed potatoes, melted cabbage, pearl onions	22
Coriander Rubbed Pork Chop oyster mushroom risotto, apple brown sauce	28
Date Glazed Muscovy Duck Breast turnip puree, local carrots, Paonia cherry sauce	36
Star Anise Marinated Grilled Hanger Steak au Poivre wasabi mashed potatoes, caramelized onions, tomato gratin	28
Black Sesame Seed Dusted Hawaiian Hamachi wasabi aioli, yuzu soy vinaigrette	32