

La Marmotte

New Years Eve 2018

First Course

Pan Seared Deep Sea Scallops purple daikon puree, tomato truffle vinaigrette

Beggars Purse Salad frisee, beggars purse filled with apples and crème fraiche, prickly pear vinaigrette

Ahi Tuna Carpaccio sliced tomato, carrot, avocado, orange soy

Duck Confit Spinach Salad orange segments, Roquefort, candied walnuts,

Crispy Organic Salmon Tartar Tacos cole slaw, capers and orange soy*

Roasted Tomatillo and Butternut Squash Soup crispy wonton strips, aged balsamic

Organic Steak Tartare potato gaufrettes, capers, tomatoes, Regianno Parmesan cheese

Maryland Crab Cakes arugula, shaved fennel, remoulade

“Steak and Eggs” beef tartar and deviled eggs

Crispy Pork Belly red lentils, golden raisin compote

Seared Foie Gras grilled shrimp, maine lobster, champagne cranberry gastrique

Caramelized Onion and Goat Cheese Tart crispy applewood smoked bacon, carrot ginger puree

Creamy French Onion Soup tempura cave aged Gruyere

Red and Gold Beet Salad bibb lettuce, crispy goat cheese wontons, Evoo, balsamic

Brule of Beef Bone Marrow roasted figs, shallot golden raisin marmalade

Second Course

Duo of Colorado Lamb Gremolata (braised shank and sirloin) oyster mushroom risotto, rosemary sauce

Tomato Braised Colorado Rabbit braised baby leeks, saffron tomato risotto

Panko Crusted MahiMahi Meunière golden raisin couscous, aromatic basil broth

Slow Baked Sockeye Salmon Israeli couscous, saffron cream sauce, basil coulis

Camembert and Spinach Stuffed Roasted Organic Chicken stout mustard tossed fingerling potatoes, jus de roti

Roasted Idaho Buffalo Ribeye pomegranate demi glaze, parsnip puree

Lemon Glazed Grilled Swordfish french lentil, sage brown butter sauce

Date Glazed Muscovy Duck Breast turnip puree, orange ginger sauce

Red Wine Braised Duo Beef Short Ribs and Tenderloin shitake and porcini mushroom mashed potatoes

Juniper Berry Dusted Rack of Venison sunchoke puree, Paonia cherry sauce

Sage Butter Poached Maine Lobster buttery fork mashed potatoes, cavier cream sauce

Third Course Dessert

\$109 Prixfixe

20% gratuity added to parties of 6 or more