

La Marmotte
New Years Eve Chefs' Tasting Menu

Amuse Bouche

2nd Course

Caviar, Potato and Leek Soup

3rd Course

Tuna Tartar

gaufrette potatoes, golden delicious apples, soy sauce...

or

Seared Foie Gras

apple, fennel salad, banyuls sauce

4th course

“Open Faced” Colorado Rabbit Ravioli

grape seed mustard sauce

or

Truffled Beef Tartar

capers, shaved Reggiano parmesan, quail egg

...Main Course

Juniper Berry Seared Venison

potato and celeriac puree, cranberry jus

Or

Black Trumpet Crusted Lamb Loin

rosemary lamb jus...

Or

Sauté of Lup De Mere

(Mediterranean Sea Bass)

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 covered berries, chocolate mousse

Or

Honey and Caramel Cheese Cake

orange coulis

Or

Rocky Mountain Crumble

strawberries, blueberries, raspberries, vanilla ice cream

\$145 per person – tax and gratuity not included
20% gratuity will be added to all checks