

La Marmotte

20% gratuity added to parties of 6 or more

Appetizers...

Maine Lobster Salad watermelon radish, endive, citrus vinaigrette	19
Ahi Tuna Carpaccio sliced tomatoes, avocado, cucumber, blood orange soy	16
Cauliflower and Mushroom Soup seared Peruvian scallops	15
White Wine Steamed Pacific Blue Mussels yellow curry, herb scented basmati rice	15
Deep Fried Whole Egg and Baby Kale creamy golden raisin sauce	15
Seared Deep Sea Scallops parsnip puree, apple soy buerre blanc	17
Crispy Pork Belly red lentils, golden raisin compote	14
Seared Foie Gras muscat poached figs, salted pistachio caramel sauce	24
“Steak+Eggs, Bacon+Eggs, Ham+Eggs” steak tartar, pork belly and prosciutto deviled eggs	17
Charcuterie Plate chicken liver mousse, cranberry crisps, prosciutto	16

Classics...

White Onion and Goat Cheese Tart crispy bacon, carrot ginger sauce	12
Hot and Cold Shrimp (tempura and poached) tomato avocado salad, beet aioli	16
Creamy French Onion Soup tempura cave aged Gruyere	12
Crispy Duo of Tartar Tacos (organic salmon and sea bass) guacamole, capers and orange soy*	14
Roasted Tomatillo and Butternut Squash Soup toasted pine nuts, dried cranberries and walnut oil	13
Red and Gold Beet Salad bibb lettuce, crispy goat cheese wontons, Evoo, balsamic	13
Bibb Caesar Salad fresh anchovies, crispy croutons, Reggiano cheese, hard-boiled egg	12

Entrées...

Coq au Vin red wine braised chicken, bacon mashed potatoes, melted red cabbage, pearl onions	28
Roasted Red Barn Organic Pork Chop fig sauce, apple and bacon risotto	32
Black Iron Steel Roasted Prime New York Striploin goat cheese gratin, green peppercorn shitake mushroom sauce	38
Duo of Rosemary Roasted Colorado Lamb Shank gremolata, stout mustard mashed potatoes	32
Pan Seared Skate golden raisin couscous, sage brown butter, braised leeks	30
Pernod Steamed Scottish Salmon French lentils, mint pistou	32
Grilled Hanger Steak Au Poivre leek mashers, blue cheese tomato gratin	34
Tarragon and Lemon Roasted Organic Chicken stout mustard mashed potatoes, jus de roti	28
Roasted Venison Loin pomegranate demi glaze, parsnip puree, rosemary winter vegetables	48
Quince Glazed Muscovy Duck Breast turnip puree, cranberry compote, vanilla bean sauce	36
Oven Roasted Black Sea Bass Meunière tarragon risotto	36
Red Wine Braised Organic Colorado Short Ribs crimini mushroom mashed potatoes, basil pesto	38

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Vegan and Vegetarian options per request