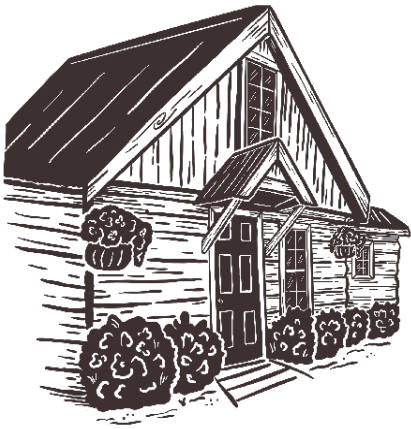


monday-tuesday two seatings a night at 5:00 and 7:30



Miette



Appetizers 17

ESCARGOT

puff pastry, red wine,
shallot,
garlic, roasted tomato,
mixed greens

DUCK CONFIT

frisse, tart cherry,
demi- glace

MUSSELS

white wine, shallot,
citrus buerre blanc,
baguette

BEEF

TARTARE

shallot, garlic, capers,
chives, potato,
worcestershire

Soups & Salads 15

LOBSTER

BISQUE

crème fraiche, chives

VICHYSOISE

crispy leek, chive oil

NIÇOISE SALAD

haricots verts, roasted
tomato,
mix greens, fingerling
potato,
olives, cucumbers, deviled
egg,
champagne dijon
vinaigrette

CAESAR SALAD

romaine, parmigiano
reggiano,
herb roasted crouton,
caesar
vinaigrette

GARDEN SALAD

mix greens, cherry
tomato,
cucumber, carrots, celery,
radishes, red wine
vinaigrette



Miette



Legumés 5

BROCCOLINI
parmigiano reggiano,
garlic

**BRUSSELS
SPROUTS**
maple syrup, Nueske
bacon

**HEIRLOOM
CARROTS**
honey, black garlic,
puffed rice

**HARICOTS
VERTS**
almond, shallot, garlic,
lemon

**SAUTÉED
SPINACH**

Accoutrement 9

WILD RICE
apricots, pistachio

POLENTA
preserved black italian
summer
truffle, chives,
lingonberries

**GRATIN
POTATO**
cream, gruyère

FINGERLING
herbs de provence, duck
fat

**BARLEY
RISOTTO**
parmigiano reggiano, tart
cherry

Sauce 3

demi-glace
citrus beurre blanc
béarnaise

Entrées 39

FILET MIGNON
6oz colorado filet

SALMON
potato crusted scottish
salmon

DUCK BREAST
crispy skin culver farms
duck breast

LAMB RACK
rocky mountain lamb rack

CAULIFLOWER
brown butter

“The Burger” 21
double 8oz house ground
colorado burger, pickles,
onion, special sauce,
american cheese

add bacon 5