SOUPÇON
JUNE 2003

chilled yellow flesh HONEYDEW MELON soup, saffron & lump crab 8
warm GOAT CHEESE tart, tomato confit, port essence 9
tempura ROCK LOBSTER TAIL, mango, vanilla bean vinaigrette 13
sautéed crispy VEAL SWEETBREADS, braised endive, maytag blue cheese, 21 year old balsamic vinegar 11
herb marinated SQUAB breast, red wine braised leg, red wine risotto, shallot crisps 11
HUDSON VALLEY FOIE GRAS "chaud froid", seared-pineapple relish, en TORCHON-fleur de sel 15
tandoori spiced COLORADO RACK OF LAMB, chive polenta, natural jus, white truffle oil 38
grilled ELK TENDERLOIN, griddled corn cake, pommery mustard/clover honey glaze, sweet potato hay 30
roasted petit FILET MIGNON, potato gratin, chanterelles, meat jus 32
crispy roast DUCK, lobster won-tons, soy/plum/ginger sauce 25
sautéed CAPE COD STRIPED BASS, sunchoke, brussel sprouts, citrus vinaigrette 27
slow roasted wild ALASKAN SALMON olive oil potatoes, spring vegetables, pistou broth 25
assorted vegetable PAVÊ, vegetable coulis, micro-green garnish 19

PLEASE NO SUBSTITUTIONS
SOUPÇON
NEW YEARS EVE 2003
SPOON OF MAINE LOBSTER AND UNI CEVICHE TOPPED WITH
000 BELUGA CAVIAR
NEXT
BOUCHÉE OF FRESH PÉRIGORD BLACK TRUFFLES, CHIVES AND
SCRAMBLED EGGS
APPETIZERS
CITRUS MARINATED JAPANESE HAMACHI, BUCKWHEAT
NOODLES, HON SHIMEJI MUSHROOM BROTH
OR
SAUTÉED CRISP VEAL SWEETBREADS, FRENCH GREEN
LENTILS, FRIZZLED LEEKS, VEAL JUS

SALAD
ORGANIC FIELD GREENS, CARAMELIZED APPLES & WALNUTS
TOSSED IN RASPBERRY VINAIGRETTE

INTERMEZZO
DUO OF SORBET

ENTRÉE
CRISPY SKINNED ARCTIC CHAR, CELERIAC PUREE,
CHERVIL SAUCE
ROAST RACK OF LAMB PERSILLÉ, FRIED PARMESAN
POLENTA, NATURAL JUS
SEARED MUSCOVY DUCK BREAST, SHIITAKE MUSHROOM
RISOTTO, SOY GINGER GLAZE

PERFECT ENDING
CAPPUCCINO MOUSSE, COCOA DOTTED VANILLA
SPONGE, COFFEE CRÈME ANGLAISE AND FRESH
BERRIES
Soupçon

French/American Crested Butte style

www.soupconrestaurant.com

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