

RENÉ

AT TLAQUEPAQUE

928 282-9225

- DINNER -

Prelude

***Crab Cake**

fresh Dungeness crab meat sauté with creamy hollandaise

11.95

Escargots de Chambertin

with traditional parsleyed garlic butter

10.95

***Ahi Tuna Tartar**

*diced tuna tossed with lemon vinaigrette, red onion and tomato concasse,
topped wasabi tobika over a sesame tuille*

13.95

Mushrooms Neptune

fresh button mushroom caps stuffed with lobster and garlic cream cheese

12.95

Salmagundi

*chilled asparagus spears, tomato, buffalo mozzarella,
pesto, spiced pecans and assorted olives*

9.95

Sauté Brie

creamy brie cheese lightly sauté, garnished with fresh fruit

9.95

Lobster Martini

slices of chilled Maine lobster with a grapefruit salsa served 'Up'

14.95

Le Soupes at Les Salades

The Best Baked French Onion Soup

*caramelized onions seasoned with saffron, laced with brandy and sherry,
topped with four cheeses*

9.95

Chilled Vichyssoise

creamy, piquant blend of green leeks and white-fleshed potatoes

8.95

Tlaquepaque Salade

*gourmet mesculun mix with sun-dried tomatoes, toasted pine nuts,
boursin cheese and sun-dried tomato vinaigrette*

8.95

Spinach and Wild Mushroom Salade

*tender leaves of baby spinach tossed with a hazelnut vinaigrette and topped
with sauté wild mushrooms*

9.95

Harvest Salade

*spring mix tossed in a mesquite honey dressing, garnished with dried
cranberries, raisins, grapefruit supremes, strawberries and toasted almonds*

9.95

Hearts of Romaine

*romaine hearts tossed in a dijon vinaigrette, topped with marinated green
beans, vine ripened tomatoes, and manchego cheese*

8.95

Entrees

***Grilled Ahi Tuna Salade**

medallions of ahi tuna, marinated and grilled, served over spring greens with cappelini, pickled ginger, sesame seeds and macadamia nuts

23.95

Chicken Picatta

breast of free-range chicken sauté in lemon butter with capers and saffron linguini

20.95

Madam Oak Creek

sauté scallops of veal with wild mushrooms, laced with Madeira sauce, served with linguini

28.95

Atlantic Salmon

grilled or baked on our cedar plank, served with a roasted sweet red pepper salsa

25.95

True Dover Sole

sauté and served à la meuniere

33.95

Rocky Mountain Rainbow Trout

sauté filet of Idaho trout finished with toasted almonds and served with a wild rice cake

22.95

Sweet Potato Ravioli

raviolis filled with a sweet potato puree and pecans, finished with a boursin cheese sauce

19.95

Seitan Tofu Wellington

layers of seitan, tofu, herb pesto and mushroom duxelles wrapped in a flaky puff pastry with vegetarian bordelaise

21.95

Roasted Duck

one-half Long Island duck served with sun-dried cherry sauce

29.95

***Select Filet Mignon**

custom center cut filet of beef tenderloin served either au-poivre with a cognac demi-glace or sauce béarnaise

29.95

****Tenderloin of Venison***

seared tenderloin of antelope with whisky juniper berry sauce
35.95

Pork Tenderloin

*medallions of pork tenderloin sauté in a sun-dried cherry sauce,
finished with creamed pine nuts*
23.95

René Signature

****Colorado Rack of Lamb a la René***

our widely acclaimed Specialty of the House, carved tableside
79.95 for two

42.95 for one

Après Dinner

Sweet Romance

*romantic flambé specialties presented tableside,
cherries jubilee, bananas foster or crepes suzette*
20.50 – for two

Reservation 928 282-9225 www.rene-sedona.com