

Starters

Escargots à la Bourguignonne 15

Parsley and Garlic Butter

Lobster Bisque 13

Crispy Crawfish Tails

Petrossian Osetra Caviar MP

Blini, Tempered Egg, Fresh Cream, Chive

Jumbo Lump Crab Tower 28

Avocado, Tomato, Cucumbers, Olive Oil,
Citrus Dressing

Petrossian Smoked Salmon 23

Capers, Hard-Boiled Egg, Green Onion, Sour Cream

Crispy Foie Gras 24

Berries Marmalade, Balsamic Vinaigrette

Smoked Octopus 24

Saffron Custard, Maple Sugar, Toast n' Coffee Accents

Fancy Suckling Pig Roast MP

(6ppl or more / 48hr advanced notice required)

Chef de Cuisine Victor Peña

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R E S T A U R A N T
C I N Q

SALADS & SIDES 12

House Salad

**Mixed Greens, Fresh Vinaigrette, Roasted Goat Cheese
Sliced Tomatoes**

**Heirloom Tomato Mélange
Pesto & Fresh Mozzarella**

**Red Romaine Caesar Salad
& Parmesan Crisp**

**Baby Beet Salad
& Pure Luck Yogurt**

Black Truffle Macaroni Gratin

**Charred Eggplant
& Fried Egg**

Grilled Spinach

CHEESE

Cedar Smoked Idiazabal Cheese 15

Honey & Fresh Herbs

Main Plate

Pan Seared Gulf Red Snapper 44

Wild Caught Lump Crab, Beurre Blanc

Châteaubriand - Center Cut Filet 95 / 56

Mille Feuille Potato, Béarnaise Sauce, Château Sauce,
Roasted Marrow

Roasted Rack of Prime Colorado Lamb 65

Vegetable of the Moment, Mint Sauce

Chicken Fried Filet Mignon 49

Bacon Cheddar Yukon Mashed Potatoes, Jalapeno Gravy

Citrus Glazed Gulf Prawns 39

Roasted Eggplant, Toasted Hazelnut

Cedar Smoked Moulard Duck Breast 41

Savoy Cabbage, Pain Perdu, Champagne

Chicken Hazelnut 26

Seasonal Vegetables, Parsley and Garlic Butter

Pork Tenderloin 26

Seasonal Vegetables, Fig Sauce

Braised Young Goat 42

Grilled Spinach, Young Shallot Aioli