



BIEN SHUR – Tier I

SALAD

Caesar Salad

Baby romaine hearts / butter herbed crouton / crispy prosciutto parma

ENTRÉE (choice of one)

Filet Mignon

Tucumcari cheddar, bacon & chive mashed potato / asparagus / red wine demi-glace

Pan Roasted Bone In Chicken Breast

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

Chef's Salmon

Asparagus and sugar snap pea risotto / baby tomato olive oil confit

House-Made Pasta

*House made pasta / roasted garlic, black truffle beurre blanc
concasse baby tomatoes / shaved asiago*

DESSERT

Chocolate Temptation

Rich brownie / chocolate panna cotta / cookie tuille

Coffee Service

\$49 ++

(price does not include tax or 20% gratuity)



BIEN SHUR – Tier II

SOUP

Lobster Bisque

Lobster / butter crouton

SALAD

Chopped Salad

*Maytag bleu cheese / creamy bleu cheese dressing / oven roasted baby heirloom tomatoes
hot house cucumber / shredded carrots / red onions / crisp prosciutto*

ENTRÉE (choice of one)

Filet Mignon

Tucumcari cheddar, bacon & chive mashed potato / asparagus / red wine demi-glace

Pan Roasted Bone In Chicken Breast

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

Chef's Salmon

Asparagus and sugar snap pea risotto / baby tomato olive oil confit

House-Made Pasta

*House made pasta / roasted garlic, black truffle beurre blanc
concasse baby tomatoes / shaved asiago*

DESSERT

Chocolate Temptation

Rich brownie / chocolate panna cotta / cookie tuille

Coffee Service

\$59++

(price does not include tax or 20% gratuity)



BIEN SHUR ~Tier III

Appetizer

Jumbo Lump Crab Cake

Caramelized leeks/sweet chile aioli

Salad

Caesar Salad

Baby romaine hearts / butter herbed crouton / crispy prosciutto parma

Entrees (choice of one)

Filet Mignon

Tucumcari cheddar, bacon & chive mashed potato / asparagus / red wine demi-glace

Pan Roasted Bone In Chicken Breast

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

Surf & Turf

Petite filet mignon / red chile butter poached lobster tail / whipped mashed / asparagus

Chilean Sea Bass

Baby tomato risotto / fire roasted sweet corn puree

House-Made Pasta

*House made pasta / roasted garlic, black truffle beurre blanc
concasse baby tomatoes / shaved asiago*

Dessert (choice of one)

Chocolate Temptation

Rich brownie / chocolate panna cotta / cookie tuille

Double Vanilla Crème Brulee

creme brulee with a double kick of vanilla

Coffee Service

\$79++

(price does not include tax or 20% gratuity)



BIEN SHUR – Tier IV

Amuse

A little gift from the Chef

Appetizer

Taco de Langosta

Lobster / purple cabbage citrus slaw / chamucos salsa

Salad (choice of one)

Caesar Salad

Baby romaine hearts / butter herbed crouton / crispy prosciutto parma

Chopped Salad

*Maytag bleu cheese / creamy bleu cheese dressing / oven roasted baby heirloom tomatoes
hot house cucumber / shredded carrots / red onions / crisp prosciutto*

Entrees (choice of one)

Pan Roasted Bone In Chicken Breast

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

Surf & Turf

Petite filet mignon / red chile butter poached lobster tail / whipped mashed / asparagus

In-House Dry Aged 14oz New York Strip

Baby red hasselback potatoes / Chef's vegetables / peppercorn bone marrow demi-glace

Chilean Sea Bass

Baby tomato risotto / fire roasted sweet corn puree

House-Made Pasta

*House made pasta / roasted garlic, black truffle beurre blanc
concasse baby tomatoes / shaved asiago*

Dessert (choice of one)

Chocolate Temptation

Rich brownie / chocolate panna cotta / cookie tuille

Double Vanilla Crème Brulee

crème brulee with a double kick of vanilla

Coffee Service

89 ++

(price does not include tax or 20% gratuity)



BIEN SHUR –Tier V

Amuse

A little gift from the Chef

Appetizer

Gambas Torrez

*Sautéed jumbo shrimp / Spanish chorizo / baby heirloom tomatoes
paprika lemon saffron butter / grilled bread*

Salad (choice of one)

Arugula Salad

*Arugula/cranberries/roasted beets / shaved fennel / candied almonds
fried goat cheese / house vinaigrette*

Chopped Salad

*Maytag bleu cheese / creamy bleu cheese dressing / oven roasted baby heirloom tomatoes
hot house cucumber / shredded carrots / red onions / crisp prosciutto*

Entrees (choice of one)

Pan Roasted Bone In Chicken Breast

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

Surf & Turf

Petite filet mignon / red chile butter poached lobster tail / whipped mashed/asparagus

In-House Dry Aged 14oz New York Strip

Baby red hasselback potatoes / Chef's vegetables / peppercorn bone marrow demi-glace

Oven Roasted Moroccan Rack of Lamb

Mixed vegetables and feta couscous / mint chimichurri

Chilean Sea Bass

Baby tomato risotto / fire roasted sweet corn puree

Lobster Tail

Artichoke and parsnip puree / sugar snap pea / charred lemon chive oil

Dessert (choice of one)

Chocolate Temptation

Rich brownie / chocolate panna cotta / cookie tuille

Double Vanilla Crème Brulee

crème brulee with a double kick of vanilla

Coffee Service

\$104++ (price does not include tax or 20% gratuity)



Reception Packages

Choose 2 Items \$15++ per person

Choose 3 Items \$19++ per person

Choose 4 Items \$23++ per person

Choose 5 Items \$31 per person

Chips & Duo of House Made Salsas

Imported & Domestic Cheeses

Artichoke & Spinach Dip

Sliced Fresh Seasonal Fruit Display/Yogurt Dipping Sauce

Vegetable Crudite/Hummus/Ranch

Assorted Grilled Vegetable Platter/Basil Aioli

The following items are based on 2.5 pieces per person

Mozzarella Caprese Crostini

Chicken Satay/Curried Peanut Sauce

Bien Shur Wings with Assortment of Sauces

Mini Crab Cakes/Sweet Chile Aioli

Surf & Turf Skewers/Sweet Chili Sauce/Beef Tenderloin and Shrimp

Fried Polenta / Asiago Chip

Tequila Brined Jumbo Shrimp Cocktail

Chamucos Cocktail Sauce/Crisp Blue Corn Tortilla

(\$4 per Shrimp)

ACTION STATION

Cooked to order directly in front of you and your guests

Gambas Torrez

Sautéed jumbo shrimp / Spanish chorizo / baby tomatoes / paprika lemon saffron / grilled bread

(\$7 per person)