



BIEN SHUR

LOUNGE MENU

CHEF'S ARTISAN CHEESE AND CURED MEAT DISPLAY \$25

st. andre triple crème (france), ginger mango
stilton (england), idiazabal sheep milk (spain),
dry aged imported meats,
local honey, olive oil drenched grilled baguette

HOUSE-MADE SWEET & SAVORY CANDIED NUTS \$8

chimayo chili dusted

BLUE LUMP CRAB CAKES \$20

succotash, lime avocado crema, fire-roasted red pepper,
meyer lemon aioli

PIÑÓN-CRUSTED NEW ZEALAND LAMB LOLLIPOPS \$18

micro popcorn shoots, drizzled with local honey

GRILLED ASIAN CHICKEN SKEWERS \$15

jicama, sweet chile sauce, teriyaki glaze

BIEN SHUR VANILLA BEAN CRÈME BRULÉE \$10

fresh berries, mini biscochitos

