



BIEN SHUR
ROOFTOP RESTAURANT

STARTERS

CARROT & ARUGULA SALAD	16
Orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, Orange segments, crème fraîche, carrot chips, whipped honey	
LYONNAISE SALAD	16
Frisée, soft poached egg, Roquefort cheese, lardons, warm sherry Dijon vinaigrette	
DUCK RILLETTE	18
Confit duck, pickled & cured vegetables, toasted brioche, stone ground mustard, maldon salt	
BEEF CARPACCIO	20
Prime Iowa filet mignon, crispy capers, pickled mustard seeds, arugula, Crostini, parmesan cheese	
HEIRLOOM TOMATO GAZPACHO CONSOMMÉ	15
Boursin cheese, heirloom tomato, cucumber, red onion, chive, crostini	

ENTRÉES

IOWA PRIME FILET MIGNON	65
potato aligot, butter & herb poached asparagus, bone marrow demi-glace <i>Pair well with: Jordan Cabernet Sauvignon, Sonoma County, California</i>	
AMERICAN WAGYU NEW YORK STRIP	100
duck fat fried, tempura enoki mushrooms, spring garlic chutney, cured egg yolk <i>Pair well with: Simi Cabernet Sauvignon, Sonoma County, CA</i>	
SHORT RIB LOLLIPOP	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>Pair well with: Red Schooner Malbec (by Caymus) Mendoza & Napa Valley, CA</i>	
32oz TOMAHAWK RIBEYE FRITES	149
prime grade, truffle fries, chef's vegetables, red Chile chimichurri <i>Pair well with: Clos La Coutale, Malbec, Mendoza, Argentina,</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.



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ENTRÉES

SEARED DUCK BREAST	48
Potato pavé, hakurei turnips, aioli, charred shallots, luxardo cherry duck sauce <i>Pair well with: Belle Glos “Clark & Telephone “Pinot Noir, Russian River, CA</i>	
BUTTER POACHED CHILEAN SEA BASS	75
Caviar cream, white bean lardon ragù, spring garlic & parsley oil, micro salad <i>Pair well with: Loveblock Sauvignon Blanc, Marlborough, New Zealand</i>	
CRISP SKIN ATLANTIC SALMON	45
Mushroom & fennel tortellini, hickory smoked broth, hickory foam <i>Pair well with: Gran Moraine Chardonnay, Yamhill-Carlton, Oregon</i>	
CITRUS SCENTED JUMBO SCALLOPS	60
Caramelized Belgian endive, vanilla grapefruit beurre blanc, artichoke chips <i>Pair well with; Antinori Chardonnay, Bramito del Cero, Umbria, Italy</i>	
CHICKEN BALLANTINE	45
Apple & pecans, confit artichoke hearts and cippolini onions, red pepper velouté, truffle chips <i>Pair well with: Santa Margherita Pinot Grigio, Alto Adige, Italy</i>	
CARAMELIZED CAULIFLOWER	35
Butter bean puree, toasted marcona almonds, chimichurri, charred spring onion <i>Pair well with: Chateau St Michelle, Riesling, Columbia Valley Washington</i>	

Add-On

1oz wagyu beef 15 | two jumbo scallops 32

8oz lobster tail *market price* | black truffle fries 12

Chef Sean Staggs
Albuquerque, New Mexico

Kim Nguyen, Manager
Fairfax, Virginia

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