



BIEN SHUR  
ROOFTOP RESTAURANT

STARTERS

<b>CARROT &amp; ARUGULA SALAD</b>	16
orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, orange segments, crème fraîche, carrot chips, whipped honey	
<b>LYONNAISE SALAD</b>	16
frisée, soft poached egg, roquefort cheese, lardons, warm sherry dijon vinaigrette	
<b>LONG ISLAND DUCK LEG RILLETTE</b>	18
confit duck, pickled & cured vegetables, toasted brioche, stone ground mustard, maldon salt	
<b>BEEF CARPACCIO</b>	20
prime iowa filet mignon, crispy capers, pickled mustard seeds, arugula, crostini, parmesan cheese	
<b>HEIRLOOM TOMATO GAZPACHO CONSOMMÉ</b>	15
boursin cheese, heirloom tomato, cucumber, red onion, chive, crostini	

ENTRÉES

<b>IOWA PRIME FILET MIGNON</b>	65
potato aligot, butter & herb poached asparagus, bone marrow demi-glace <i>pairs well with: Jordan Cabernet Sauvignon, Sonoma County, California</i>	
<b>AMERICAN WAGYU NEW YORK STRIP</b>	100
duck fat fried, tempura enoki mushrooms, spring garlic chutney, cured egg yolk <i>pairs well with: Simi Cabernet Sauvignon, Sonoma County, California</i>	
<b>SHORT RIB LOLLIPOP</b>	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>pairs well with: Red Schooner by Caymus, Malbec, Mendoza &amp; Napa Valley, California</i>	
<b>32oz TOMAHAWK RIBEYE FRITES</b>	149
prime grade, truffle fries, chef's vegetables, red chile chimichurri <i>pairs 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. Please advise your server of any food allergies you may have before ordering.



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ENTRÉES

LONG ISLAND SEARED DUCK BREAST	48
potato pavé, hakurei turnips, aioli, charred shallots, luxardo cherry duck sauce <i>pairs well with: Belle Glos, Clark &amp; Telephone, Pinot Noir, Russian River, California</i>	
BUTTER POACHED CHILEAN SEA BASS	75
caviar cream, white bean lardon ragù, spring garlic & parsley oil, micro salad <i>pairs well with: Loveblock, Sauvignon Blanc, Marlborough, New Zealand</i>	
COLUMBIA RIVER KING SALMON	55
mushroom & fennel tortellini, hickory smoked broth, hickory foam <i>pairs well with: Gran Moraine Chardonnay, Yamhill-Carlton, Oregon</i>	
CITRUS SCENTED JUMBO SCALLOPS	60
caramelized belgian endive, vanilla grapefruit beurre blanc, sunchoke chips <i>pairs well with: Antinori Chardonnay, Bramito del Cervo, Umbria, Italy</i>	
CHICKEN BALLANTINE	45
apple & pecans, confit artichoke hearts and cippolini onions, red pepper velouté, truffle chips <i>pairs well with: Santa Margherita Pinot Grigio, Alto Adige, Italy</i>	
CARAMELIZED CAULIFLOWER	35
butter bean purée, roasted hakurei turnips, toasted marcona almonds, chimichurri, charred spring onion <i>pairs well with: Chateau Ste Michelle, Riesling, Colombia 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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