



BIEN SHUR

STARTERS

CARROT & ARUGULA SALAD	16
orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, orange segments, crème fraîche, carrot chips, whipped honey	
CRISPY KALE & SQUASH SALAD	16
roasted acorn squash, candy pepitas, red chile maple vinaigrette, prosciutto chips	
ORANGE SOY GLAZED CONFIT DUCK LEG	18
kimchee slaw, pickled red onions, marcona almond crumble	
BEEF CARPACCIO	20
prime iowa filet mignon, crispy capers, pickled mustard seeds, arugula, crostini, parmesan cheese	
FRENCH ONION SOUP	15
garlic herb crostini, jasper hill whitney cheese	

ENTRÉES

IOWA PRIME FILET MIGNON	65
potato aligot, butter & herb poached asparagus, bone marrow demi-glace <i>pairs well with: Red Schooner Malbec by Caymus, Argentina</i>	
AMERICAN WAGYU NEW YORK STRIP	100
tallow roasted baby red potatoes, crispy brussels sprouts, cured egg yolk <i>pairs well with: Hess, 'Maverick Ranch' Cabernet Sauvignon Paso Robles, California</i>	
BISON SHORT RIB LOLLIPOP	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>pairs well with: Seghesio, Zinfandel, Sonoma, California</i>	
BRAISED LAMB SHANK	55
acorn squash risotto, toasted pepitas, orange gremolata, lamb jus <i>pairs well with: DAOU, Cabernet Sauvignon, Paso Robles, California</i>	



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ENTRÉES

LONG ISLAND DUCK BREAST	50
wild rice, roasted baby carrots, bourbon ginger pear duck demi-glace <i>pairs well with: Rodney Strong, Pinot Noir, Russian River Valley, California</i>	
CHILEAN SEA BASS	65
quinoa, roasted mushrooms & fennel, crispy leeks, bone marrow compound butter <i>pairs well with: AIX, Rosé, Provence, France</i>	
WILD STEELHEAD SALMON	55
white beans, heart of palm, arugula, balsamic pearls, romesco sauce <i>pairs well with: Post & Beam, Chardonnay, Carneros, California</i>	
LINGUINI BLANCO	65
scallops, little neck clams, white wine beurre monté sauce, crispy capers, charred lemon <i>pairs well with: J. de Villebois, Sancerre, Loire Valley, France</i>	
SMOKED HALF CHICKEN	45
red chile mole, cheese arepa, sautéed kale <i>pairs well with: Loveblock, Sauvignon Blanc, Marlborough, New Zealand</i>	
ROASTED ACORN SQUASH	40
pinon quinoa, crispy brussels sprouts, sherry vinegar reduction <i>pairs well with: Gruet, Blanc de Noir, New Mexico</i>	

Add-On

1oz american wagyu beef 15 | two jumbo scallops 32

10oz lobster tail 60 | black truffle fries 12

Chef's featured vegetable 12

Chef Sean Staggs
Albuquerque, New Mexico

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.