



BIEN SHUR

STARTERS

CARROT & ARUGULA SALAD	16
orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, orange segments, crème fraîche, carrot chips, whipped honey	
SPINACH & APPLE SALAD	16
aged gouda, pickled shallots, 8 brix apple cider vinaigrette, apple chips	
SEARED YELLOWFIN TUNA	20
house kimchee, toasted pinion, black garlic shoyu, nori rice chips	
BEEF CARPACCIO	20
certified angus beef, crispy capers, pickled mustard seeds, arugula, crostini, parmesan cheese	
CARROT GINGER SOUP	15
crispy shallots, cilantro, crème fraîche	

ENTRÉES

CERTIFIED ANGUS BEEF FILET MIGNON	65
tallow roasted red potatoes, sautéed mushrooms, demi-glace <i>pairs well with: Red Schooner, Malbec, Argentina</i>	
AMERICAN WAGYU NEW YORK STRIP	110
lyonnaise potatoes, haricot verts, cured egg yolk <i>pairs well with: DAOU, Cabernet Sauvignon, Sonoma, California</i>	
AMERICAN WAGYU RIBEYE	139
whipped yukon gold potatoes, roasted asparagus, bone marrow butter <i>pairs well with: Caymus, Cabernet Sauvignon, California</i>	
BISON SHORT RIB LOLLIPOP	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>pairs well with: Decoy by Duckhorn, Merlot, California</i>	



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