



STARTERS

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

ENTRÉES

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

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.



BIEN SHUR

ENTRÉES

RACK OF LAMB spring peas, pea purée, confit baby carrots, sunchoke chips, lamb jus <i>pairs well with: Château La Chapelle d'Aliénor, Bordeaux, France</i>	65
PINON CRUSTED CHILEAN SEA BASS spinach pesto mushroom risotto, roasted mushrooms, toasted pinon <i>pairs well with: Pierre Sparr, Pinot Gris, Alsace, France</i>	65
WILD SALMON Israeli cous cous, smoked salmon broth, roasted artichokes & leeks <i>pairs well with: Pazo das Bruxas, Albariño, Rías Baixas, Spain</i>	55
CHICKEN CARBONARA confit chicken, pancetta, parmesan cheese, crispy chicken skin <i>pairs well with: Mas La Chevalière, Chardonnay, Pays d'Oc, France</i>	45
CRISPY PORK BELLY & SCALLOPS almond quinoa, crispy brussels sprouts, lemon beurre blanc <i>pairs well with: French Blue, Brut Rosé, Bordeaux, France</i>	65
MUSHROOM RISOTTO spinach pesto, toasted pinon, tobacco onions <i>pairs well with: Substance, Pinot Noir, Columbia Valley, Washington</i>	40

Add-On

- 1oz American wagyu beef 15 | two jumbo scallops 42
- 10oz lobster tail 70 | black truffle fries 12
- bone marrow butter 8 | chef's featured vegetable 12

Chef Sean Staggs
Albuquerque, New Mexico

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