



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	
SMOKED & CURED KING SALMON	16
frisée, watercress, nori chips, nori vinaigrette, lightly pickled shallots and cucumbers, caramelized puffed rice	
LONG ISLAND DUCK LEG 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	
FIRE ROASTED TOMATO & RED BELL PEPPER BISQUE	15
herb goat cheese croquette, Spanish extra virgin olive oil, cherry heirloom tomatoes	

ENTRÉES

IOWA PRIME FILET MIGNON	65
potato aligot, butter & herb poached asparagus, bone marrow demi-glace <i>pairs 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>pairs well with: Simi Cabernet Sauvignon, Sonoma County, California</i>	
SHORT RIB LOLLIPOP	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>pairs well with: Red Schooner by Caymus, Malbec, Mendoza & Napa Valley, California</i>	
32oz TOMAHAWK RIBEYE FRITES	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.



BIEN SHUR
ROOFTOP RESTAURANT

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 & 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

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.