



BIEN SHUR

STARTERS

CARROT & ARUGULA SALAD	16
orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, orange segments, crème fraîche, carrot chips, whipped honey	
HOUSE SMOKED & CURED KING SALMON	18
frisee, watercress, nori chips, nori vinaigrette, lightly pickled shallots & 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 HEIRLOOM TOMATO BISQUE	15
burrata, 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 Hess 'Maverick Ranch' Cabernet Sauvignon, Paso Robles, California</i>	
AMERICAN WAGYU NEW YORK STRIP	100
parsnip gnocchi, roasted white corn, green onion chutney, cured egg yolk <i>pairs well with Simi Cabernet Sauvignon, Sonoma, California</i>	
SHORT RIB LOLLIPOP	45
puff pastry, parsnips, carrots, peas, onion, demi-glace <i>pairs well with Red Schooner by Caymus, Mendoza, Argentina</i>	
18OZ DRY AGED BONE-IN BISON RIBEYE	120
roasted brussels sprouts, herb potato cake, au poive sauce <i>pairs well with Daou Cabernet Sauvignon, Paso Robles, California</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please inform your server of any food allergies or dietary restrictions/requirements before placing your order.



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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 Goldeneye Pinot Noir, Anderson Valley, California</i>	
CHILEAN SEA BASS	65
fennel & leek nage, spinach, roasted white corn, red bell pepper velouté <i>pairs well with Loveblock Sauvignon Blanc, Marlborough, New Zealand</i>	
COLUMBIA RIVER KING SALMON	55
hollandaise tossed crispy potatoes, prosciutto wrapped asparagus, pickled red onion <i>pairs well with Hahn Chardonnay, Santa Lucia Highlands, California</i>	
NORTH ATLANTIC JUMBO SCALLOPS	65
premium sturgeon caviar, roasted brussels sprouts, tomato bacon jam, sea salt, olive oil roasted marcona almonds, brown butter mushrooms <i>pairs well with Post & Beam Chardonnay, Carneros, California</i>	
ROASTED CHICKEN	45
creamy garlic herb polenta, roasted mushrooms & cippolini onions <i>pairs well with Santa Margherita Pinot Grigio, Alto Adige, Italy</i>	
HONEY MISO EGGPLANT	40
lentils, tomatoes, pine nuts, spinach, aged balsamic <i>pairs well with Clean Slate Riesling, Mosel, Germany</i>	

ACCOMPANIMENTS

1oz 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

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