



Nob Hill Bar and Grill

Dinner

(\$35 per person)

Starter

Coconut Carrot Soup - saffron crème and scallions

Mussels - Shallot, garlic, chorizo, roasted tomatoes, red chile flakes, white wine butter

Ahi Tuna Wontons - Poke marinated tuna, queso, sriracha, cilantro micro greens

Roasted Beet & Goat Cheese Salad - avocado, dried cherries, arugula, balsamic shallot vinaigrette

Entree

Petite Filet Mignon - Seared rosemary potatoes, wild mushrooms sautéed in green peppercorn brandy, demi

Bread Chicken Confit - Twice fried leg & thigh, creamy mashed potatoes, sautéed green beans with slivered almonds, gravy

Truffle & Pea Risotto - With seasonal wild mushrooms, peas, fresh tarragon, shaved parmesan

European Sea Bass Fillet - Over almond risotto with lemon tarragon brown butter & charred lemon; local micro greens

Dessert

Local Lavender & Honey Crème Brulee -

Prosecco & Raspberry Sorbet with a Dehydrated Lemon -

Craft cocktail option \$40 with dinner

The Three B's - Bourbon, blackberries, basil, elderflower liquor, lemon, Orgeat, freshly ground black pepper

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3128 Central Ave. SE

(505) 266-4455

<http://www.upscalejoint.com>