



Blades' Bistro

Dinner

(\$35 per person)

Starters

Wild Mushroom Bisque - Made with a blend of forest mushrooms

Chicken Liver Rillettes - Grilled baguette points

Blades' Country Salad - In-house smoked rainbow trout, Belgian endive, apples, walnuts and a mustard vinaigrette

Escargot - Burgundy-style with butter, garlic, flat leaf parsley

Entrees

Buffalo Short Ribs - Braised with a Fig Mole glaze

Cioppino - A Traditional Fisherman stew - Selection of seafood simmered in our savory tomato herb broth

Fresh North Atlantic Salmon - Grilled, served with a Saffron Beurre Blanc

Coq au Vin - Red wine braised half chicken, slow cooked until tender with bacon, pearl onions and mushrooms

Dessert

Red Velvet NY Style Cheesecake - Under silky chocolate ganache

Crème Brûlée - Luscious creamy vanilla bean custard topped with a layer of hardened caramelized vanilla sugar

Pain Perdu - Maple and pecan layered croissant bread pudding below a rich strudel and finished with cream whiskey sauce

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221 Highway 165, Placitas, NM

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<http://www.bladesbistro.com>