



Blades' Bistro

Since opening in 2009 Blades' Bistro has established itself as one of Albuquerque's signature restaurants. Blades' Bistro with its warm atmosphere offers uncomplicated, unpretentious food and daily specials. This is all done with high quality ingredients, "the melting pot of taste". A little of this and a little of that make rustic food so inviting. This is all brought together country side in a classical Bistro setting.

Lunch

(Per Person)

Dinner

(\$30.00 Per Person)

First Course Choices

P.E.I Mussels - Steamed Dutch Style, white wine, mir poix vegetables & herb butter

Duck Confit - Served over seasonal greens, white cannellini beans

Grilled Romaine - With an shrimp Louie dressing

Entree Choices

Sole En Papillote - With a Lobster Mousseline sauce

Braised Buffalo Short Ribs - With a Fig Mole Glaze served over Risotto

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

Dessert

Chef's Sampler Plate - Small treats of our desserts

Cheese Plate - Selection of three French cheeses

Restaurant Week Bottle Features (Optional)

Select From Any of the Following Bottles with your menu. -

Priced at just \$20 / bottle during restaurant week. with Prix Fix menu only please! -

Jean Colombo , Syrah La Violette - 2009 Languedoc France

Jean- Luc Colombo, Cape Bleue Rose - 2011 Provence France

Guy Saget, La Petite Perriere Sauvignon Blanc - 2010 Loire France

Blades' Bistro

221 Highway 165, Placitas, NM

(505) 771-0695

<http://www.bladesbistro.com>