



Blades' Bistro

Dinner

(\$35 per person)

OPEN TUESDAY THROUGH SATURDAY MAKE RESERVATIONS (505) 771-0695

Appetizers

Wild Mushroom Bisque (A Bistro favorite) - Made with a nice blend forest mushrooms

Coconut Shrimp - Fried crispy, served with a Pineapple Wasabi dipping sauce

Baked Brie - Topped with a smoked fig, garlic jam inside puff pastry shell garnished with cranberry chutney,

Chicken Liver Rillettes - Served with grilled baguette points

Entrees

Boeuf Bourguignon - Braised tenderloin beef tips stewed in red wine, garlic, mushrooms & pearl onions served with mashed potatoes

Bistro Chicken - Half chicken brined for 24 hours in garlic and citrus, roasted, topped with a garlic aioli & finished with veal demi

Fresh Salmon - Grilled, Safron Beurre Blanc, finished with crispy Pancetta

Dessert

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

N.Y Style Cheesecake - Ask your server for today's selection

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

Blades' Bistro

221 Highway 165, Suite L

(505) 771-0695

<http://www.bladesbistro.com>