



Blades' Bistro

Dinner

(\$35 per person)

Appetizers

Escargot en Croute - Burgundy style with butter, garlic, flat leaf parsley; topped with puff pastry

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

Charcuterie Board - Selection of cured meats and rillettes

French Onion Soup Gratinée - Topped with a toasted baguette and melted layer of Gruyere Cheese

Entrees

Grilled Fresh North Atlantic Salmon - With a honey mustard dill sauce

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

Cajun Style Shrimp and Grits - Sautéed shrimp with a zesty Cajun, green onions, red pepper, and bacon served over creamy of cheese grits

Braised Buffalo Short Ribs - With a Fig Mole Glaze

Desserts

Chocolate Decadence Trio - Scoop hazelnut chocolate house made ice-cream , flourless chocolate torte under silky chocolate Ganache and one hand crafted truffle. Sinfully Chocolaty..!!

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

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

Item descriptions are subject to change.

Blades' Bistro

221 Highway 165, Placitas, NM

(505) 771-0695

<http://www.bladesbistro.com>