





## **Blades' Bistro**

### **Dinner**

*(\$35 per person)*

### **Appetizers**

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

Escargots, - Sauteed with butter, white wine, garlic, flat leaf parsley

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 - Bacon wrapped, served with a Pineapple Habanero glaze

### **Dessert**

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

NY 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, Placitas, NM

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<http://www.bladesbistro.com>