



St. Clair Winery & Bistro

Our Winemaker and Master Chef collaborated to create a menu that features French Country dishes paired with our award-winning New Mexico wines. Our comfortable dining room and refreshing outdoor patios are sure to make your dining experience a true pleasure. Enjoy a glass of refreshing Chardonnay while you listen to live jazz music (Wednesday-Sunday nights).

Dinner

(\$30.00 Per Person)

Appetizers

Desert Onion - Flaky pastries with caramelized onions, melted gruyere & crispy bacon.

Feta Cream Marinara - Crumbled feta blended with cream cheese, in warm marinara & topped with basil. Served with garlic bread sticks.

Brie Bites - Baked brie in puff pastry, served with apple chutney.

Entrees

Mango Chutney Mahi Mahi - Baked in our Chardonnay and topped with a mango and pineapple salsa and red pepper aiolo. Served with Bistro rice and vegetables.

Chicken del Faro Pasta - Fresh garlic & olive oil with chicken, artichoke hearts, tomatoes, kalamata olives, red peppers and capers, sauteed in our Chardonnay and topped with feta and parmesan cheeses.

Sebastien's Wine Steak - Char grilled sirloin topped with a Madiera & mushroom sauce. Served with redskin garlic mashed potatoes and vegetables.

Desserts

Pecan & Praline Bread Pudding - Made with golden raisins, chopped pecans, butterscotch chips and egg custard. Topped off with our homemade bourbon sauce.

Creme Brulee - A rich and creamy custard topped with caramelized sugar. A true classic.

Chocolate Port Brownie - Ultra-rich, chocolate-Port-infused brownie & vanilla bean ice cream

Wine

Wine Sampler - Each course includes a two ounce sample of wine from New Mexico's largest winery. Each sample is chosen by our Master Chef and Wine-Maker to pair specifically with your menu selection.

Lunch

(Per Person)

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<http://www.stclairvineyards.com>