



## **Blue Window Bistro**

### **Dinner**

(\$35 per person)

**Restaurant Week participants receive 25% off of all bottles of wine**

### **Starter**

Play on Beef Wellington - Flaky puff pastry + beef tenderloin + mushroom duxelles + honey-red wine demi-glace

Jumbo Sea Scallop - Tiger prawn + pea puree + frizzled leeks + pancetta crisps

Pear and Gorgonzola Salad - Burgundy poached pears + baby spinach + gorgonzola + walnuts + white balsamic

### **Entrees**

Bistro Fried Chicken - Roasted green chile + cheddar + applewood smoked bacon + creamy bacon gravy

Fresh Atlantic Salmon - Pesto + goat cheese + roasted tomatoes + vegetable risotto

Colorado Lamb Chops - Roasted fingerling potatoes + pomegranate-red wine demi-glace

### **Dessert**

Vanilla Bean Panna Cotta with Berry Coulis

Cheesecake Springroll with Pistachio Gelato and Fresh Strawberries

Bistro Chocolate Mousse

**WINE DINNER ON SAT. MARCH 7th PLEASE LOOK UNDER EVENTS**

### **Blue Window Bistro**

1789 Central ave

(505) 662-6305

<http://labluewindowbistro.com>