



Blue Window Bistro

Dinner

(\$35 per person)

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

Starter

Petite Brie en Croute - Served with warm blackberry compote, fresh fruit, toasted almonds

Roasted beet raviolis - Served with brown butter, roasted pistachios and fresh sage

Jumbo Sea Scallops - Served with grilled asparagus, pancetta crisps and creamy Gouda polenta

Entrees

Grilled Duck Breast - Served with pear and gorgonzola risotto and a red wine-cherry demi glace

Fresh Atlantic Salmon - Served with whipped potatoes, carrots, asparagus and an apricot Serrano glaze

Lamb Loin Chops - Served with roasted fingerling potatoes and a honey and red wine demi glace

Dessert

Apricot Panna Cotta -

Chocolate Teton Mousse Cake -

Blue Window Bistro

1789 Central ave

(505) 662-6305

<http://labluewindowbistro.com>