



Midtown Bistro

Dinner

(\$35 per person)

THIS MENU DESIGNED ESPECIALLY FOR RESTAURANT WEEK BY EXECUTIVE CHEF, ANGEL ESTRADA

menu subject to change -

Soup or Salad Course

Soup of the evening - Chef's special selection

Root Vegetables and Watercress Salad - with Whole Grain Mustard-Tarragon Vinaigrette

MIDTOWN BISTRO MIXED ORGANIC GREEN SALAD - with Roasted Shallot Dressing

Entrees

Linguini Pasta - with Asparagus, Portobello Mushrooms, Roasted Tomatoes, Basil Pesto and Grilled Shrimp

Quinoa and Black Bean Pilaf - with Winter Vegetables and Romesco Sauce

Veal Osso Bucco - with Buttermilk Mashed Potatoes, Sautéed Vegetables and Salsa Verde

Grilled Scottish Salmon - with Saffron Israeli Couscous, Broccolini, Roasted Red Bell Peppers, Sugar Snap Peas and Tobiko Caviar Beurre Blanc

Grilled Farm Fresh (NM) Ribeye - with Green Chile-Mashed Potatoes, Green Beans and Red Wine Demi Glaze

Desserts

Key lime pie -

Chocolate mousse -

Tres leches cake - with Strawberry Sauce

Midtown Bistro

901 W. San Mateo Suite A
(505) 820-3121

<http://midtownbistrosf.com/>