



## Galisteo Bistro

This chef-owned restaurant features homemade dishes inspired by variety of regional cuisines, with a menu that changes weekly to reflect what's fresh and abundant. The food-friendly wine list offers great value and local gems; monthly informal tastings showcase wines from near and far. Attentive service, a warm and welcoming atmosphere and delicious, homey desserts make this bistro a locals' favorite.

For Restaurant Week 2012, we have created a very special three-course menu in four price categories: \$30, \$34, \$36 and \$38, based on the entree. We look forward to seeing you!

## Dinner

( Per Person)

### First Course

Seasonal Salad of Mixed Greens - Choice of dressing: Raspberry Vinaigrette, Gorgonzola, Citrus Wasabi

Roasted Beet Carpaccio - With chevre, prosciutto, mixed field greens & herb-infused oils

Roasted Tomato Bisque - Simplicity of Tuscany: fresh & sun-dried tomatoes, garlic, herbs & miso

### Second Course

Creole Fish Fry...\$36 - fresh flounder, pan-roasted w/ a creole meuniere, brabant potatoes & roasted seasonal vegetables

Pollo di Parma....\$34 - natural chicken breast, layered w/ eggplant, mozzarella, romano, marinara, prociutto & fresh tomato, hand-built & roasted to order, w/ hand-cut fresh pappardelle

Maple-Braised Lambshank.....\$38 - Our signature dish: maple-beer braised natural lamb w/ squash flan & sautéed seasonal vegetables

House-made Gnocchi Primavera . . . \$30 - Fresh squash/potato gnocchi, served w/ pan-roasted seasonal vegetables, finished w/ either a cream or marinara reduction

### Third Course

NOLA Bread Pudding - Luscious & sweet w/ Creme Anglais, Orange Rum Sauce & Toasted Pecans

French Quarter Pecan Pie - Lightly sweetened, filled w/ pecan pieces, topped w/ whipped cream

Bittersweet Decadence - Flourless chocolate cake w/ a toasted walnut/butter crust

## **Lunch**

*( Per Person )*

### **Galisteo Bistro**

227 Galisteo Street

(505) 982-3700

<http://www.galisteobistro.com>