



Nob Hill Bar and Grill

Dinner

(\$35 per person)

Starter (\$10 charge for shared plates)

Apple and Brie French Onion - crostini & micro sage

Roasted Beet & Goat Cheese Salad - avocado, dried cherries, arugula, balsamic shallot vinaigrette

Saffron Mussels - Shallot, garlic, prosciutto, roasted tomatoes, red chile flakes, white wine butter

Entree

Mole Duck Enchiladas - Shredded duck rolled in corn tortillas, backed with queso fresco & housemade mole, served with cilantro lime rice & green chile calabacitas

Calabrian Fettuccini - Plum tomatoes, capers, olives, shaved parmesan

Slow-Braised Short Ribs - Served over truffle whipped potatoes, sautéed bok choy, broccolini, carrots and asparagus, pan jus & gremolata

Prosciutto Wrapped Jumbo Sea Scallops - Butternut squash risotto with arugula & grilled asparagus; topped with a lemon garlic beurre blanc

Dessert

Prosecco & Raspberry Sorbet with a Dehydrated Lemon -

Blackberry Basil Balsamic Sorbet -

Craft cocktail option \$40 with dinner

BBB- bourbon, black berries, elderflower liquor, lemon, Orgeat, freshly ground black pepper, smoked rosemary -

Vanilla Old Fashioned- Woodford Reserve, vanilla simple syrup, bitter -

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3128 Central Ave. SE

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<http://www.upscalejoint.com>