

Desert Bistro



Since March 2005, we have been located in the beautiful historic Ranch House at Moab Springs Ranch
Address:

1266 N. Hwy 191

Chef & owners, Karl & Michelle welcome you to the Bistro. Our setting combines an intimate dining room with a beautiful patio for outdoor dining, and a quaint wine cellar for private parties.

We use the freshest ingredients available and hand craft each entrée to order. Fresh bread, pastas & desserts are also made in house. Come visit us soon for flavorful food & friendly, attentive service in a comfortable, relaxed atmosphere.

Open at 5:30 pm
Seasonally

Reservations/Availability
435-259-0756

bistro (n.) **bē strō**
a small, informal restaurant;
serves wine

This was our Fall 2008 menu – menu items change seasonally.
Please call for most recent selections, specials 259-0756
New in 2009: Early Diner Discounts – call for details

Appetizers

- Homemade smoked Rabbit sausage medallion with breaded goat cheese, over roasted fennel, saffron & Frangelico
- Pumpkin mascarpone ravioli with toasted pine nuts in a maple brown butter
Baked Brie in puff pastry stuffed with sun-dried tomato pesto, served with fresh fruit and crackers
- Grilled Sea Scallops with roasted tomatillo & basil beurre blanc
- Roasted pepper, smoked mozzarella & cornbread Napoleon served with balsamic reduction, garlic & chile infused oil
- Ground Pork with roasted red peppers & garlic baked in phyllo, served with roasted red bell pepper sauce

Salads

- Chipotle chile Caesar with toasted cornbread croutons
- Mixed greens with gorgonzola, sesame seeds, parmesan & balsamic vinaigrette
- Butter leaf with jicama, red pears, & candied walnuts in pomegranate dressing

Entrées

- Market Fish – flown in direct to bring you the freshest available
- Smoked Elk Tenderloin mignon with huckleberry, chipotle & port reduction, roasted garlic mashed potatoes & grilled marinated vegetables
- Marinated grilled Pork Tenderloin with apple & chipotle sauce, twice baked apple potato and sautéed vegetables
- Blue and yellow corn tortilla crusted Chicken Breast stuffed with goat cheese, served with Bistro molé, corn & black bean salsa, grilled polenta & vegetables
- Oven roasted Rack of Lamb served with a mint pesto demi-glace with a hint of spice, sweet potato pavé & sautéed vegetables
- Gorgonzola crusted filet of Beef Tenderloin with roasted tomato demi-glace, garlic mashed potatoes and sautéed vegetables
- Hand made Avocado Agnolotti stuffed with ricotta & smoked mozzarella, served with sun-dried tomatoes, garlic & avocado in a lemon beurre blanc
- Pan-seared medallions of Antelope with plum, whiskey & habanero demi-glace, cornmeal pancakes & sautéed root vegetables
- Baked Acorn Squash stuffed with wild rice, roasted fennel, hazelnuts, apples, raisins & cotija cheese, served with a Frangelico liqueur & saffron sauce

Nightly Specials of Wild Game & Fresh Seafood
Wine, Beer & Spirits available

Starters: \$7-18 Entrées/Specials: \$20-50

STATE LIQUOR LICENSEE

