



Blue Talon Bistro



Restaurant Week Menu 2026

February 1 - February 7

Thursday: Coq au Vin

slow cooked chicken marinated in red wine and served
in a rich red wine sauce

Friday: Blackened Salmon

over creamed corn & cheese grits, with asparagus and a hint of country ham

Saturday: Roasted Pork Loin

over a farro & lentil mixture with butternut squash
and an apple cider reduction

Sunday: Boeuf Bourguignon

slow cooked beef over mashed potatoes in a rich red wine
sauce with mushrooms and pearl onions

Monday: Butternut Squash Pasta

braided pasta with squash cream, spinach and shaved Parmesan
with crispy bacon lardons

Dessert Choice

Warm Bread Pudding
with Creme Anglaise

or

House-Made Special Ice Cream

Beverage Choice

Italian Pinot Grigio, California Cabernet Sauvignon, Lemonade, Coffee

\$26.26

(not valid with other offers or promotions)

