

# Valentine

## Wine Pairing Dinner

FEBRUARY 14, 2019 • 6-9PM • \$60\* • RSVP: 505-724-3510

### Amuse-Bouche

Asparagus in Frybread | Lemon Caper Rémoulade | Micro Herbs

### First Course

Choice of one:

#### Salade

Arugula | Heirloom Carrots | Shaved Celery | Ginger Vinaigrette

#### Soupe

Duck Broth | Blue Corn Dumplings | Roast Duck | Sage

### Second Course

Choice of one:

#### Poisson

Potato-Wrapped Halibut | Savory Atole |  
Roasted Brussels Sprouts | Heirloom Tomato Butter

#### Poulet

Peruvian Roast Half Chicken | Wild Rice Pilaf |  
Three Sisters Calabacitas: Squash, Corn,  
Black Beans, Onion, and Red Pepper

#### Boeuf

Petit Filet | Artichoke Hearts | Crab Meat | Béarnaise Sauce |  
Mashed Red Potatoes | Three Sisters Calabacitas: Squash, Corn,  
Black Beans, Onion, and Red Pepper

#### Végétal

Rolled Eggplant and Zucchini Stuffed w/ Bread Crumbs,  
Feta Cheese, Herbs, and Red Pepper |  
Creamy Romesco Sauce | Roasted Brussels Sprouts

### Sucré

Choice of one:

#### Ginger Pumpkin Trifle

Pastry Cream | Spiced Pumpkin | Candied Ginger |  
Whipped Cream | Orange Zest

#### Panna Cotta

Layered Raspberry, Blueberry, and Blackberry  
Panna Cottas | Strawberry Glass | Candied Piñon

#### Chocolate Ganache Tart

Sea Salt | Chantilly Cream | Cocoa Nibs