

Joe's Harvest Wine Dinner

Wed Sept 23 6:30pm

*Featuring Wines by Milagro Vineyards &
Foods by N.M. Farmers and Ranchers*

Hors d'Oeuvres on the patio

House-smoked Salmon and creamy Chèvre

on cucumber rounds &

Organic Chicken Liver Paté

Chardonnay 2007

*At dusk, we'll move into the Red Room for
Mesquite Grilled Eggplant Pear Honey Soup*

Chardonnay 2007

Insalata Caprese

(Joe's own fiore di latte and organic heirloom tomatoes)

Red Table Wine (Zinfandel, Cabernet Franc,

Cabernet Sauvignon & Merlot)

Rack of Lamb & Tenderloin of Highland Beef

with medley of local Vegetables

Cabernet Sauvignon 2006

Seasonal Fruit Crêpe with a Zinfandel reduction

Zinfandel 2007

Coffee, Tea or Espresso

**Joe's - "where local farming and
great food come together"**

2801 Rodeo Road at Zia Road Santa Fe, NM
JoesSantaFe.com (505) 471-3800

Our wines tonight are by Milagro Vineyards, Corrales, NM

"Handcrafted from Vine to Wine" . . .

Milagro Vineyards and Winery strives to make fine wine, starting in the Vineyard by raising the fruit from traditional Vinifera wine grapes and finishing by handcrafting in the Winery using time honored techniques - handcrafted in small quantities and aged in oak to produce wines that showcase New Mexico terroir. Milagro currently produces Zinfandel, Merlot, Chardonnay, Syrah and Cabernet, as they have produced high quality wine since the first vineyard was planted in 1985 by family and friends.

And our food was grown by:

Bucking Bee Honey

Earth Echo Farms - cucumbers

John Gage Farms - salad greens

Monte Vista Organics - tomatoes and vegetables

Pecos Valley Ranch - Highland beef

Pollo Real - chicken livers

Matt Romero Farms - greens and vegetables

Rick Romero - fruit

Schwebach Farms - corn

Shepherd's Lamb - lamb

South Mountain Dairy - goat cheese

Sungreen Living Foods - live sprouts

Synergia Ranch - fruits

New Mexico grown wheat flour and eggs