

# *Joe's Harvest Wine Dinner*

*Thursday Sept 22, 2011 6:30pm*

*Wines by Kunde Family Estate and  
Foods by N.M. Farmers and Ranchers  
Chef-owner Roland at the Stove*

*Hors d'Oeuvres on the patio:*

*Chicken Liver Paté in Pumpkin Roulade*

*House Smoked Salmon*

*House-Made Mozzarella and Tomato Basil Skewers*

*Roast Duck Confit and Sweet Onion Marmelade  
in Belgian Endive*

*Chardonnay 2009*

*Santa Fe Sunset Bisque (pumpkin & beet)*

*Sauvignon Blanc Magnolia Lane 2009*

*Seared Sea Scallop Rockefeller*

*Chardonnay Nu 2008*

*Braised Lamb Shank on Herb Polenta with*

*mesquite grilled Garden Bounty*

*Cabernet Sauvignon 2009*

*Dessert Creation in Progress*

*Reserve Zinfandel 2005 Century Vines*

## ***Wines for the evening are by Kunde Family Estate, Sonoma CA***

The Kunde family has been a steward of the land for five generations. In 1904 Louis Kunde emigrated from Germany and purchased the original Wildwood Vineyard Ranch. The Kunde family believes sustainable farming results in higher quality wine, and ensures the viability of the estate for generations to come. They are committed to a holistic winegrowing approach: nurturing the soil, respecting the native ecosystems and always working to reduce environmental impact. Here is how they describe their wines – “they are 100% estate produced. Our goal in crafting red wines is to fuse classic, old world style with intense, aromatic fruit character. The resulting wines are elegant and expressive, featuring a core of concentrated fruit, balanced acidity and smooth, supple tannins. With our white wines we take a bright, lively approach resulting in a vibrant wine style that bursts with flavor while remaining crisp, fresh and aromatic.”

## ***Why is sourcing our food locally so very important to us?***

*There are so many factors that are out of our hands when it comes to our food supply. Most of what ends up on the American dinner table comes from a very few giant agribusinesses. We cannot, however, with confidence hand over the **entire** stewardship of our food to these few multinationals. Our passion here at Joe's is for a local sustainable food supply – food supplied by growers who are accountable for what they produce. We are able to look our local grower in the eye and ask him about his growing practices or even visit his operation. We then become confident that we are eating food that is healthy, wholesome, non- genetically engineered, often organic, humanely treated and minimally processed. It is grown with a smaller energy-use footprint and transported short distances. Good clean wholesome food, like air and like water, should be a sacred right. We are blessed in Santa Fe to have a dedicated farm base producing a wonderful array of goods. Here at Joe's we do our best to offer this bounty from our local farms to you.*