

New Mexico Restaurant Week Feb 28 - Mar 7

Joe's Menu Offerings, choose one from each course

First Course

Assorted antipasto — house made fiore di latte, mesquite grilled vegetables and cured meats
- Chef's wine choice: **Pine Ridge Chenin Blanc '08, CA**

Thai Shrimp Bisque — coconut milk, shrimp, and a touch of Thai curry won the Best of Show at Santa Fe's Souper Bowl - Chef's wine choice: **Montes Sauvignon Blanc '08, Chile**

Torta Di Gorgonzola — Sweet gorgonzola layered with mascarpone cheese on a bed of arugula accented with candied pecans - Chef's wine choice: **Hugues le Juste Voignier '07, FR**

Second Course

Pomegranate Roast Duck — tender and crispy, glazed with pomegranate, served with sage buttered gnocchi and Bavarian red cabbage - Chef's wine choice: **Milagro Red, New Mexico**

Medallions of Pork Tenderloin — sautéed in butter and dressed with a sundried cherry and Merlot reduction, served with haricot vert, baby carrots and Farmers Market fingerling potatoes
- Chef's wine choice: **Di San Marzano Negro Amaro '06, Puglia**

Lobster Ravioli — Lobster and cheese-filled pasta pillows in roasted butternut squash and saffron cream - Chef's wine choice: **Bonterra Chardonnay '07, CA**

Third Course

Truffles — duo of house made French chocolate truffles, one mocha one hazelnut

Triple Berry Peach Pie a la Mode — warm homemade pie with vanilla ice cream

Tiramisu — Espresso-laced lady fingers in mascarpone and Marsala zabaglione
- Chef's choice: **Sandeman Tawny Porto 20yr, Portugal**

\$25 per person

with Chefs Wine pairing add \$15 per person

Not to be combined with coupons or any other offer