

# *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*