

Farina's 10th Anniversary Dinner October 24, 2018

**\$65 PER PERSON/\$85 PER PERSON WITH WINE.
ACCEPTING RESERVATIONS QUARTERLY AT 5, 7, & 9PM.
PLEASE CALL STEWART @ 505.615.1332.**

Amuse Bouche:

Brown sugar cured pork belly
Whipped bone marrow
Preserved local sweet peppers
"Everything" Seed pancake
House-smoked salt

1st course:

Charcuterie Board
Calabrese salumi - Jamon Serrano
Green tomato & jalapeno jam
Citrus roasted olives
Spicy Marcona Almonds
Maytag Blue, Idiazabal, La Tur

2nd course:

Winter Squash puree
Habanada pepper oil
Savory cinnamon crouton
Fried sage

3rd course:

Halibut wrapped in greens & steamed
Cilantro, corn, ginger broth
Poached potato, radish, carrot
Scallion & sweet pepper threads

4th course:

Pork loin scallopini
Braised local kale
Creamy polenta with whipped goat cheese

Intermetzzo:

Local apple & Calvados sorbet

Dessert:

Chocolate Genoise cake soaked in sweetened condensed milk
Espresso mousse
Spiced cocoa dust
Slow roasted strawberries

**An automatic 20% gratuity will be applied to all checks.
No separate checks, or synergy gift cards. Thank you.**