

Valentine's Day Dinner 2019

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

Amuse Bouche:

Steel Bender Campo beer braised beef tongue
Local radish, carrot & serrano escabeche
Cotija cheese
Melchiorri olive oil cracker

1st course:

Roasted Vida Verde Farm Winter squash
Pomegranate seeds
Lollo Rosso • Baby frisee
Blu 61 cheese
Preserved Meyer lemon vinaigrette

2nd course:

Shrimp bisque
Herbed creme fraiche
Focaccia crostini

3rd course:

Pasta Carbonara
House-cured pancetta
Farmhouse egg
House-made spaghetti
Organic English peas
Caciotta cheese

4th course:

N.M. Raised hanger steak (10 year balsamic vinegar & Tellicherry peppercorn marinade)
Veal demi-glace
Roasted brussel sprouts
Carrot & parsnip puree

Intermetzzo:

Limoncello & raspberry sorbetto

Dessert:

Cheesecake zabaglione
Black sesame shortbread cookie crust
Slow roasted strawberries
Pecan bourbon praline sauce

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