



Thank you for voting us "Best of the City"

Food & Wine Tasting
Thursday, April 20, 2017 - 6pm

\$49

Each course paired with a special wine

Presented by Executive Chef Tristin Rogers with Southern Wine & Spirits

First Course

Farm Fresh Salad

*Beets| Romaine Heart| Chard/Mandarin Orange| Baby Radish| Toasted
Almond Dust| Creamy Vinaigrette*

Second Course

Caramelized Duck Breast

*Crispy Breast of Duck| Blackberry Gastrique| Baby Vegetables|
Parmesan Tuile*

Third Course

Salmon

*Sous-vide Salmon| Langoustine Bisque| Candied Walnut Dust| Finished
with Caviar*

Continued...

Wine & Tasting Menu Continued

Fourth Course

Stuffed Pasta

*Beet and Goat Cheese Stuffed Pasta| Creamy Garlic Beurre Blanc|
Cauliflower Flakes| Lime Zest| Truffle Oil*

Fifth Course

Pork Loin

*Crispy Pork Loin| Cucumber Mint Yogurt Fluid Gel| Baby Carrots and
Onions*

Sixth Course

Aged Tenderloin

Red Cabbage Puree| Pickled Mustard Seed| Perilla Red Shiso

Seventh Course

Fondant

*Coconut Fondant| Chocolate Amaretto Crème Fouettée| Coffee Tuile|
Chocolate and Candied Walnut Soil| Rose Crystals| Strawberry Gel*

Visit opentable.com or call 505.767.7180 for reservations

Featured Wines:

Gruet Brut, New Mexico

Aromas of green apple and citrus mineral notes in this traditional sparkler. Brut NV offers bright, crisp acidity complimented by a touch of yeast on the delightfully long finish. A classic house style!

Louis Latour Domaine de Valmoissine Pinot Noir, Burgundy

A fruity wine offering soft and silky palate with soft tannins.

Stags Leap 'Karia', Napa, California 2013

This graceful Chardonnay opens with aromas of peach, apple, spice and a sweet cream vanilla note. Then a soft entry with citrus and light honey notes leading to a lingering sweet lemon finish.

Robert Mondavi Fume Blanc, Napa, California

In our To Kalon vineyard, sauvignon blanc expresses its purity of fruit, showcasing zesty tangerine and crisp Asian pear, with wafts of wild fennel and thyme. Unsurpassed is the rich textural sensation coming from vines spreading deep roots in a place it shares a special kinship: the To Kalon Vineyard.

Franciscan Merlot 2014

Deep scarlet in color. Aromas of blackberry, and ripe cherry liquor lend a dark fruit aroma to this wine, followed by more complex layers of cedar, black pepper, and freshly cut hay. The pallet has finely knit tannins with notes of black cherry and sweet herbs. This wine has beautiful balance with good structure. The long finish leaves hints of dark coca on the palate

Marc Mondavi 'Divining Rod', Sonoma, California

2014 Alexander Valley Cabernet Sauvignon delivers rich, concentrated black fruit flavors with depth and character. Black cherry, blackberry, sandalwood and plum aromas are layered with subtle notes of toasted French oak. Light - flavors of cocoa and cola complement the opulent fruit flavors. A rich mouthfeel, texture and weight from medium-toasted French oak enhance our Cabernet which finishes with layers of complexity.

Graham's Ruby Port

Full-bodied with youthful freshness and attractive, luscious fruit, deeply colored and intensely aromatic. A rich, generous Port packed with blackberry and red berry flavors.