



Zinc Wine Bar & Bistro

Dinner

(\$35 per person)

First Course (choice of one)

MUSSELS POULETTE - Leeks, cream, parsley, haystack potatoes, grilled bread

WEDGE SALAD OF ASIAN PEAR, ROASTED BEETS & FOURME D'AMBERT CHEESE - Banyuls vinaigrette, hazelnut toast

CRISPY DUCK CONFIT EGGROLL - Served with peanut curry and chile-lime dipping sauces

Onion Soup Gratinee - Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

Main Course (choice of one)

HOUSE MADE BRAISED BEEF RAVIOLI BOURGUIGNON - Simmered in Burgundy red wine sauce with baby carrots, pearl onions, mushrooms and English peas. Plated with celery root-potato puree and shaved Reggianito cheese

BAKED STUFFED DOVER SOLE - Crab & scallop filling, cous cous, green beans & local spaghetti squash, Sauce Grenobloise

PAN FRIED PORK SCHNITZEL - Sweet potato & jalapeno hash, braised red cabbage, caramelized shallot brown sauce and bacon-vanilla porter jam

BENEFICIAL FARMS ROTISSERIE FREE RANGE CHICKEN - Black truffle & chicken sausage stuffing, marble potatoes, apple cider braised root vegetables, tomato confit, Vermouth velouté

Dessert Course

DOUBLE CHOCOLATE TURTLE CHEESECAKE - Classic New York style cheesecake layered with pecan caramel swirl, Oreo cookie crust and white chocolate sour cream

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<http://www.zincabq.com>