



## Zinc Wine Bar & Bistro

### Dinner

(\$35 per person)

### First

Truffled Cauliflower Soup - Tasso ham & garlic croutons

ALASKAN SALMON TARTARE - Avocado, sesame-seaweed salad & micro greens, Ponzu soy gastrique, plum Sriracha

HERB MARINATED GOAT CHEESE, OLIVES & ROASTED GARLIC - Spread it on our house made Sardinian flatbread and grilled Naan

SALAD OF BRULEED KUMQUAT, FRA'MANI SPICY CAPICOLA & TEAHIVE CHEESE - Local SunCore salad greens, black raspberry dressing, Marcona almonds

### Main

RABBIT in MUSTARD SAUCE - House made sausage & braised meat simmered with Dijon & chardonnay, Pappardelle pasta, baby carrots & leeks

LAMB STRIP LOIN - Accompanied by hand crafted gnocchi & gorgonzola cream, garden vegetable mélange and Rhone red-thyme jus

PAN SEARED BRANZINO - Crab spanakopita, grilled artichokes & treviso, tomato-kalamata relish, preserved lemon coulis

GRILLED ANGUS FLATIRON STEAK - Buttermilk mashed potatoes, tempura fried mushrooms and onions, espagnole sauce

Vegetarian Entree Option Available -

### Dessert

RED CHILE FLAN - Cocoa-biscochito meringue

### Restaurant Week Wine Flights

White Wine \$13 - Lyric Chardonnay (CA), Chateau Patel Bourdeaux Blanc (FR), Loveblock Sauvignon Blanc (NZ)

Red Wine \$12 - Seven Falls Cabernet Sauvignon (WA), Alberti 154 Malbec (ARG), Lagone Super-Tuscan Blend (ITL)

## **Zinc Wine Bar & Bistro**

3009 Central Ave. NE

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<http://www.zincabq.com>