



## Zinc Wine Bar & Bistro

### Dinner

*(\$35 per person)*

### First Course

Applewood Chicken Crêpes - Broiled in a gorgonzola béchamel and drizzled with red chile sauce

XO Lacquered Kurobuto Pork Belly - Brussels sprout slaw, 5 spice shiitake mushroom jam, house pickles

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

Wedge Salad with Chilled Langoustine - Deviled egg, Roma Crunch lettuce, guanciale lardons, buttermilk-herb dressing

### Main Course

Blue Corn Crusted Winter Squash Relleno - Red quinoa & black lentil pilaf, braised kale, curried pecan butter and mango gastrique

Lamb Strip Loin - Accompanied by house made gnocchi & gorgonzola cream, garden vegetable mélange and Rhone red-thyme jus

Miso-Marinated Alaskan Sablefish - Hand crafted fresh ramen noodles, scallions, asparagus & edamame, lobster-ginger sauce

Local Bison 'Salisbury Steak' - Pan seared sirloin cube steak, served with whipped sweet potatoes, olive oil poached artichoke hearts, port braised radicchio & cipolline onions, mushroom gravy

### Dessert

Warm Butter Cake with Apples - Buttermilk gelato, pie spice streusel, candied rosemary, milk caramel

- (Please feel free to substitute any choice off of our regular dessert menu)

### We will be offering unique wine flights all week long

And significant discounts on featured bottles! -

### Zinc Wine Bar & Bistro

3009 Central Ave. NE

(505) 254-9462  
<http://www.zincabq.com>