



Joseph's Culinary Pub

Dinner

(\$60 per person)

Starters

Duck Fat Fries

Chicken Liver Mousse

Organic Crispy Chicken & Cheese Tamale

Polenta Fries

Local Sunchoke Soup

Abuela Nora's Organic Chicken Posole Verde

Butter Salad - Living Lettuce, Blueberries, Brie, Candied Walnuts, Mint & Walnut Oil Vinaigrette

Hamachi Sashimi & Fried Kale

Christmas Style Beef & Pork Green Chile Stew

Entrees

Petite Beef Tenderloin - Wild Mushroom Madeira Demi & Potato Puree

Organic Crispy Skin Chicken - Mixed Rice, Oyster Mushroom Marsala Cream Sauce

Banana Lamb Curry - Lemon Turmeric Rice

Joseph's Vegetable Enchilada - Green Chile Succotash, East Indian Puree & Green Rice

Fish Du Jour - changes nightly

Duck Confit Pad Thai Style - Hoison Glazed Duck Confit, Charred Cabbage, Rice Noodles, Peanuts, Egg,

Root Vegetable Napoleon - Brussels Sprouts Leaves, Roasted Root Vegetables, Goat Cheese Carrot Custard, Honey Cardamom & Espresso Dusted Phyllo & Sherry Blanc

Dessert

Butterscotch Pudding

Chocolate Terrine Cake

Traditional Vanilla Orange Flan

House Made Ice Cream

House Made Sorbet

Tiramisu

Vanilla Creme Brûlée

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<http://www.josephsofsantafe.com>