



Forque Kitchen and Bar

Dinner

(\$35 per person)

Three Course-

Appetizer - Blue Corn Tamale. Sweet Potato "Adivada", Roasted Mushroom Ceviche - OR- Crispy Pork Belly, Smokey Black Bean Huarache, Chipotle Aioli, Guacamole

Red Chili Marinated Korean Short Ribs - Toasted Garlic-Green Chili Rice. Pickled Vegetable Salad - OR -

Achiote Marinated Snapper - Peppers, Olives, Capers, Agave-Lime Vinaigrette, Crispy Cumin Potatoes

Dessert - Flourless Chocolate Chili Cake - OR - Yerba Buena Crème Anglaise Mango Upside Down Cake with Pina Colada Caramel

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Tijeras Ave & 4th Street NW

(505) 843-2700

<http://www.hyatt.com/en-US/hotel/new-mexico/hyatt-regency-albuquerque/albuq/dining>



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Lunch

(\$15.00 per person)

Two Course -

Pulled Chicken Salad - Roast Corn, Heirloom Tomato, Anasazi Beans, Romaine Lettuce, Queso Cotija, Red Chili Vinaigrette - OR -

Wild Baby Arugula - Fresh Mozzarella, Flatbread Pizza with Shaved Red Onions, and Prosciutto - OR -

Brunch Burger - Grass Fed Beef, Applewood Smoked Bacon, Aged White Cheddar, and Fried Egg on Toasted Brioche Bun with Secret Sauce

Dessert - Chocolate, Banana, and Peanut Butter Bread Pudding. Malted Crème Anglaise -OR- Lemon Meringue Tart. Raspberries, Pink Peppercorns, Lavender

Specialty Cocktails, Beer and Wine Specials: - Available all week

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