



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)

Restaurant Week Exclusive Wine Deals

Ruffino Extra Dry Prosecco DOC, Italy \$20 -

2013 Jean-Luc Colombo, Côtes du Rhone \$20 -

2014 Rodney Strong Estate, Alexander Valley, California \$40 -

2016 Hartford Court, Chardonnay, Sonoma, California \$35 -

2015 Caymus 'Conundrum' White Blend, California \$35 -
2015 Sonoma Cutrer 'Russian River Ranches', Sonoma Coast \$42 -
2014 Seven Falls Cabernet Sauvignon, Wahluke Slope, WA \$24 -
2014 Noster Priorat Inicial, Spain \$33 -
2015 M&D Phillips 'Earthquake' Petite Sirah, Lodi, California \$42 -
2014 Foley Rancho Santa Rosa Estate, Pinot Noir, California \$70 -
2015 Mt Veeder, Cabernet Sauvignon Napa Valley, California \$70 -

Zinc Wine Bar & Bistro

3009 Central Ave. NE
(505) 254-9462
<http://www.zincabq.com>