



## Artichoke Cafe

The Artichoke Cafe was reopened in 1989 by Pat and Terry Keene. Pat, who was formally trained in New York City, is executive chef and Terry has 30 years experience in restaurant management. Their dedication to the best in food, wine, and service has made this 120-seat restaurant one of Albuquerque's finest dining spots. Its downtown location on Route 66 in the Historic Huning Highland/E.D.O. District, cozy modern decor and rotating art exhibits add panache and charm to its ambiance. The food is a mix of French, Italian, and creative American, using only the finest ingredients.

## Dinner

*(\$35.00 Per Person)*

### Appetizers

Chop Chop Salad - roasted beets, garbanzo beans, oven-dried grape tomatoes, haricot verts, cucumber, arugula, feta cheese, lemon and pink peppercorn vinaigrette

Roasted Garlic - Montrachet goat cheese, roasted red peppers, oven-roasted olives, grilled baguette

Steamed Mussels and Clams - in white wine butter sauce with garlic, red chile flakes, shallots

Classic Caesar Salad - with shaved parmesan, white anchovy, foccaccia croutons

### Entrees

Veal Piccata - herb gnocchi, artichoke hearts, fresh spinach, roasted roma tomato, parmesan cheese

Maple Leaf Farms Red Chile Smoked Duck Breast - roasted root vegetables, white quinoa, fig-sherry pan sauce

Chef's Salmon Special of the Day - Loch Duart Scottish Salmon our chef's prepare differently every day using seasonal ingredients

Pan-Roasted Free-Range Chicken - bone-in airline breast served with baked sweet potato polenta, broccolini, balsamic pan sauce

Pumpkin Ravioli - butternut squash-spinach-ricotta filling, sage-brown butter sauce, roasted roma tomato, pecorino, chopped roasted hazelnuts

## **Dessert**

Banana Split for Two - house made vanilla bean, chocolate and strawberry ice creams topped with three sauces, whipped cream and nuts on a split banana

Deconstructed Lemon Meringue Pie - graham cracker-crumble crust, lemon curd, lemon gelato, Italian meringue

Mini Dessert Trio - chocolate pot de creme, poached apple, vanilla creme brulee

Red Velvet Cake - layer cake with Cinnamon Buttercream

## **Lunch**

*(\$18.00 Per Person)*

### **Appetizers**

Classic Caesar - romaine, white anchovy, foccaccia crouton, grana padano cheese

Garden Salad - mixed greens & veggies with choice of dressing

Soup du Jour - chef's daily creation

### **Entree**

Pan-Seared Sea Scallops - Roasted root vegetable and green lentils, mixed greens, chopped Niman Ranch crispy bacon, apple cider vinaigrette

Pumpkin Ravioli - butternut squash-spinach-ricotta parmesan filling, sage-brown butter, roasted roma tomato, pecorino, roasted chopped hazelnuts

Soy-Glazed Baby Back Ribs - herb french fries, miso-sesame cabbage slaw

Grilled Sliced Steak - angel hair pasta in pine nut basil and parmesan, grilled asparagus, roasted red pepper, cherry tomatoes, mixed greens, balsamic vinaigrette

Crepe of the Day - chef's daily creation

## **Dessert**

Creme Brulee - classic french vanilla custard, caramelized sugar, biscochito

Red Velvet Cake - layer cake with cinnamon buttercream

Deconstructed Lemon Meringue Pie - graham cracker-crumble crust, lemon curd, lemon gelato, Italian Meringue

Neopolitan Sundae - house-made vanilla bean, chocolate and strawberry ice creams, chocolate Chambourd sauce, whipped cream chopped toasted walnuts

## **Wine Pairing**

Two-Course Wine Pairing - Our Sommelier will pair a glass of wine to your first course and entree for an additional \$15 per person

**Artichoke Cafe**

424 Central Ave SE

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<http://www.artichokecafe.com/>