



TerraCotta Wine Bistro

Dinner

(\$25 per person)

Starter

Casa Salad - Mixed Greens with Apples, Celery, Tomatoes, Pumpkin Seeds and Tumbleweed of Crispies

Today's Soup Inspiration -

Entree

Pork Schnitzel - Pork Cutlet Dipped in Seasoned Panko Capers, Lemon and Tomato Red Cabbage with Apples~ Roasted Yukon Golds

Lamb Kebob - Local Talus Wind Farms Ground Lamb Kofta with Grilled Vegetables, Quinoa, Mint Tzatziki, Red Pepper Hummus, Dolmas and Warm Naan

Shepherd's Pie - Ground Organic Beef with Carrots, Mushrooms, Onions and Garlic Crowned with Yukon Gold and Parmesan Mashed Potatoes

Fire Roasted Stuffed Red Pepper - Filled with Tri-Color Quinoa, Carrots and Chick Peas Italian Parsley and Preserved Lemon Coulis ~ Grilled Market Vegetables

Dessert

Beignet Trio - Three Warm Mini Donuts Filled with Chocolate Hazelnut, White Chocolate and Dark Chocolate

Vanilla, Caramel or Cinnamon Brown Sugar Ice Cream -

TerraCotta Wine Bistro

304 Johnson St,

(505) 989-1166

<http://terracottawinebistro.com/>



TerraCotta Wine Bistro

Lunch

(\$18.00 per person)

Choose 2 Courses for \$18 or Choose all 3 courses for \$25

appetizer

Casa Salad - Mixed Greens with Apples, Celery, Tomatoes, Pumpkin Seeds and Tumbleweed of Crispies

Today's Soup Inspiration -

Entree

Pork Schnitzel - Pork Cutlet Dipped in Seasoned Panko Capers, Lemon and Tomato Red Cabbage with Apples ~ Roasted Yukon Golds

Lamb Kebob - Local Talus Wind Farms Ground Lamb Kofta with Grilled Vegetables, Quinoa, Mint Tzatziki, Red Pepper Hummus, Dolmas and Warm Naan

Fish & Chips - Crispy Grouper with Yukon Gold Waffle Fries ~ Apple Cider Slaw

Dessert

Beignet Trio - Three Warm Mini Donuts Filled with Chocolate Hazelnut, White Chocolate and Dark Chocolate

Vanilla, Caramel or Cinnamon Brown Sugar Ice Cream -

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