



Joseph's Culinary Pub

Dinner

(\$45 per person)

Appetizers

Polenta Fries with Grilled Radicchio - Gorgonzola Dolce Sauce

Simple Salad - Butter Lettuce, Raw Fennel, Zucchini & Squash, Pomegranates & Truffle Vinaigrette

Beef Tenderloin, Green Chile & Potato Stew - Warm Corn Tortillas

Lamb Banana Curry - Local Lamb & Turmeric Lemon Rice. Curried Banana Stew

Chicken Liver Mousse -

The Longmire - 3 Duck Fat Fried Jalapeno Poppers

Entrees

Sweet & Spicy Glazed Duck Confit - Orange, Star Anise & Red Wine Reduction, Thai Style Cabbage, Grape, Mint & Yogurt Crudo

Organic Chicken Kale & Mushroom Roulade - Bacon (Optional) Corn, Leeks, Shallot, Basil Spaetzle. Lemon Butter & Roasted Red Pepper Coulis

Confit of Crispy Lamb Neck - Sunchoke Puree & Pickled Fennel Frisee Salad. Mint Yogurt & Fresh Blackberries

Rabbit Bolognese Lasagna - Fresh Pasta, Pecorino Romano & Mascarpone Cheese

Fish Du Jour -

Prime Rib - Garlic Ginger and Preserved Lemon Haricot Verts, Potato Gratin, Horseradish Cream and Veal Jus

Menu is subject to nightly changes -

Desserts

Cloud Cake - Italian Meringue Cake, Caramel Sauce, Fresh Tarragon & Grapefruit Supremes

Chocolate Marquis Cake - Creme Anglaise & Fresh Berries

Butterscotch Pudding - Caramel Sauce & Sea Salt

Sorbet or Ice Cream of the Evening - Please inquire with your server for flavors of the night.

PLEASE NOTE THIS IS NOT A FINAL MENU - PLEASE NOTE THIS IS NOT A FINAL MENU

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428 Agua Fria

(505) 982-1272

<http://www.josephsofsantafe.com>