



Joe's Dining

Joe's "Celebrating and serving local farm food"

This friendly neighborhood restaurant surprises the newcomer with its superb quality food. Chef-owner Roland, having headed kitchens in London, NYC, Toronto and Santa Fe, offers a broad menu including gourmet dishes and gluten-free items at great prices. Along with his wife Sheila, they are restoring a food culture in which we again know WHO grows our food, and WHERE it comes from. So, at Joe's we source locally, from our friends, farmers, and ranchers for organic produce and grass-fed-and-finished meat, organic eggs, flour for our desserts and bread is New Mexico grown and organic. Cheeses, veggies and fruits also are locally sourced as much as possible. We are the leading restaurant in the Farm to Restaurant movement, having sourced locally for over 10 years. Here is a sampling of our menu: Mesquite open fire grilled meats, seafood, gourmet pizza, gluten free pizza and desserts, rack of lamb, burgers (bison, lamb and beef) fiore di latte (fresh mozzarella) made in house several times a day, house smoked salmon, roast duck, tender beef brisket, homemade potato chips, award-winning soups, salmon, blue corn pancakes, Eggs Benedict, Eggs Imperial, quiches, prime rib, meat loaf, mimosas, wine, beer and on and on.

Joe's supports local artists and is currently exhibiting the beautiful quilted art pieces of Mary Olivea.

Celebrate local farm foods with us! Make your reservation early to ensure seating - (505) 471-3800

Dinner

(\$24.95 Per Person)

First Course

- split of sparkling Kenwood Yulupa brut 9.

Assorted Antipasto - fiore di latte, mesquite-grilled vegetables and cured meats

Thai Shrimp Bisque - award winning

Caesar Salad - spear of romaine, shaved Reggiano, croutons & classic dressing

Second Course

Pork Tenderloin Calvados - sauteed with apples and white wine reduction served with grilled citrus polenta and vegetable medley

- glass of Seven Deadly Zins 9.5

Fettuccine Trifolati - shiitake, portabello and oyster mushrooms sauteed in garlic olive oil and married with white wine, cream and reggiano parmesan

- glass of Santa Julia organic malbec 7.5

Tilapia Roulade - tilapia filet filled with crabmeat, topped with tarragon beurre blanc, asparagus risotto

- glass of Montes sauvignon 8.

Third Course

- Sandeman Founders Reserve porto 7.

- choose any dessert from our daily selection

Lunch

(Per Person)

Joe's Dining

2801 Rodeo Road at Zia Road

(505) 471-3800

<http://JoesDining.com>