



Hervé Wine Bar

Dinner

(\$35 per person)

Appetizers

Caprese Bruschetta - fresh tomato + basil + whole milk mozzarella

BACON-WRAPPED DATES - applewood smoked bacon + aged parmesan + balsamic reduction

Jalapeño-Bacon-Wrapped Shrimp - jumbo shrimp + jalapeño bacon + spicy mandarin sauce

Entrées

Southwest Meatloaf - wagyu beef + pork + hatch green chile + mango-chipotle glaze + crispy onions + yukon gold mash + french green beans

Pasta New Mexico - sautéed chicken breast + hatch green chile + linguini + cream sauce + sun-dried tomato + red pepper flake + provolone

Country Pot Roast - slow-braised in merlot + carrots + celery + yukon gold mash + brown gravy

Desserts

Port Brownie - house-made + port wine + häagen-dazs® vanilla ice cream + ghirardelli® chocolate sauce

Crème Brûlée - house-made + kiva wine + rich custard + caramelized sugar

Imperial Cheesecake - creamy classic + raspberry imperial coulis

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(505) 795-7075

<http://hervevinebar.com>