



**Albuquerque Restaurant Week**  
**\$66.00 Pre-Fix (\$53 for Food Only)**  
**April 17-25**

**BEVERAGE COURSE**

**Choose any one of the following:**

6 oz. Mussio Pinot Grigio, Italy

6 oz. Rodney Strong "Knights Valley" Cabernet

9 ounce house red, white, sparkling or rosé

Hand-Crafted Mocktail / Alcohol Free Wine Available upon request

**FIRST COURSE**

Duck Egg Roll

Seasonal Salad

Braised Beef Green Chile Tortilla Soup

**MAIN COURSE**

Short Ribs – roasted root vegetables, cheddar scalloped potatoes, red wine demi-glace

10oz Wood Fire Oven Roasted Prime Rib – candied glazed carrots, whipped potatoes, veal jus

7oz Wood Fire Oven Baked Salmon – wild rice pilaf, baked green beans, pineapple salsa

Parmesan Crusted Airline Chicken – cheddar scalloped potatoes, candied glazed carrots, dijon pan sauce

Ricotta Pea House Ravioli – shallot cream sauce, asparagus, arugula

**DESSERT**

Chocolate Hazelnut Torte – Baily's anglaise, cocoa powder, hazelnut praline