

Albuquerque Restaurant Week

March 3rd through the 10th, 2019

First Course

Applewood Chicken Crêpes

Broiled in a gorgonzola béchamel and drizzled with red chile sauce

XO Lacquered Kurobuto Pork Belly

Brussels sprout slaw, 5 spice shiitake mushroom jam, house pickles

Onion Soup Gratinée

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

Wedge Salad with Chilled Langoustine

Deviled egg, Roma Crunch lettuce, guanciale lardons, buttermilk-herb dressing

Main Course

Blue Corn Crusted Winter Squash Relleno

Red quinoa & black lentil pilaf, braised kale, curried pecan butter and mango gastrique

Lamb Strip Loin

Accompanied by house made gnocchi & gorgonzola cream, garden vegetable mélange and Rhone red-thyme jus

Miso-Marinated Alaskan Sablefish

House-made fresh ramen noodles, scallions, asparagus & edamame, lobster-ginger sauce

Local Bison 'Salisbury Steak'

Pan seared sirloin cube steak, served with whipped sweet potatoes, olive oil poached artichoke hearts, port braised radicchio & cipolline onions, mushroom gravy

Dessert Course

Warm Butter Cake with Apples

Buttermilk gelato, pie spice streusel, candied rosemary, milk caramel

\$35 per person.

Does not include tax or tip

\$5 split plate charge for this special menu

A fan of Restaurant Week?

Zinc offers a \$35 three course Tasting Menu year round!

Restaurant Week Wine Specials

Restaurant Week Wine Flight

Zinc's wine flights include a generous three-ounce pour of each of the three wines offered. We think it is the perfect way to compare, contrast and explore the vast world of wine. See our "Flight Page" for other flight ideas!

White Flight • 13

Lyric Chardonnay (California)
Chateau Pilet Bordeaux Blanc (France);
Loveblock Sauvignon Blanc (New Zealand)

Red Flight • 12

Seven Falls Cabernet Sauvignon (Washington)
Alberti 154 Malbec (Argentina)
Lagone Super-Tuscan Blend (Toscana IGT, Italy)

Restaurant Week Bottle Features

2014	Baileyana Winery Pinot Noir, California	\$50
2014	Primus Red Blend, Chile	\$40
2013	Gundlach Bundschu Mt Cuvée, Red Blend, Sonoma Valley	\$40
2013	Franciscan Magnificat Meritage Red Wine, Napa Valley	\$85
2012	Stag's Leap "The Investor" Red Wine, Napa Valley	\$75
2014	Beringer Knight's Valley Reserve Cabernet Sauvignon, Napa Valley	\$90
2014	Brandlin Mt Veeder Cabernet Sauvignon, Napa Valley	\$90
2014	Stag's Leap Petite Sirah, Napa Valley	\$75
NV	Marrietta "Old Vine Red" Lot # 64, California	\$35
2013	Napa Cellars Zinfandel, Napa Valley	\$35