

# Albuquerque Restaurant Week at Zinc

*March 8<sup>th</sup> thru March 15<sup>th</sup> 2020*

## First Course

### **Onion Soup Gratinée**

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

### **Pan Fried Mozzarella Crêpes**

Exotic mushroom sauté, fire roasted tomato coulis

### **Carta Blanca Steamed Mussels**

Mexican chorizo sausage broth, haystack potatoes, grilled bread

### **Wedge Salad of**

### **Moody Blue Cheese & Guanciaie Lardons**

RomaCrunch lettuce, shaved red onion,  
heirloom baby tomatoes, warm Banyuls wine vinaigrette

## Main Course

### **Chicken Paillard Saltimbocca**

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese. Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts in a Marsala wine pan sauce

### **Pan Roasted Pork Loin Medallions**

Alongside caraway spaetzle, Brussels sprouts & sweet 'n sour cabbage with brandy-apple cider sauce and Dijon crème fraîche

### **Grilled Verlasso Salmon**

Sustainably sourced from Patagonia, Chile. Plated with cauliflower scalloped potato, cipolline onions & blistered Shishito peppers. Maldon sea salt and Meyer lemon agrodolce

### **Braised Boneless Beef Short Ribs**

Black garlic mashed potatoes, rainbow carrots & green beans, red chile espagnole sauce

## Dessert Course

### **Petit Fours Trio**

Dark Chocolate-Sea Salt Pavé  
Citrus-Graham Milk Chocolate Truffle  
Pistachio Pavlova Bites

*\$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 Bottle Features

***\$20 OFF each bottle of***



2016 Hourglass Blueline Estate Merlot, Napa Valley, California (*List \$160*)

+

2004/2006 Vérité 'Le Désir', Sonoma Valley, California (*List \$305/295*)

***\$10 OFF***



Paul Hobbs 'Crossbarn' Chardonnay, Sonoma Coast, California (*List \$48*)

+

Roederer Estate Brut NV, Anderson Valley, California (*List \$48*)

***\$5 OFF***



Any Milagro Vineyards Bottle to support a family & locally owned Winery  
(*Inquire about selections and pricing*)

+

Ruffino Extra Dry Prosecco, DOC, Italy (*List \$28*)

## Zinc Bistro Wine Flights

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.

### **White Flight • 15**

Chateau Pilet Bordeaux Blanc (France)

Duckhorn Sauvignon Blanc (Napa Valley, California)

Stellenbosch Vineyards 'Bushvine' Chenin Blanc (South Africa)

### **Sparkling • 14.50**

Ruffino Extra Dry Prosecco (DOC Italy)

Roederer Estate Brut (California)

Gruet Brut Rose (New Mexico)

### **'North to South' West Coast Wine Flight • 16.50**

Seven Falls Cabernet Sauvignon (Wahluke Slope, Washington)

Roessler Black Pine Pinot Noir (Sonoma Coast, California)

Belle Glos 'Clark & Telephone' Pinot Noir (Santa Maria Valley, California)