



FIRST

Pan Seared Diver Scallop

lobster stuffed Rancho Ciruelos squash blossom, frisee salad

Pilsner, Marble Brewery, Albuquerque, N.M.

SECOND

Light Smoked Wagyu Beef Carpaccio

pickled radish, whole grain mustard sauce, atomic horseradish crema

Merlot, St. Clair Winery, New Mexico

THIRD

Pan Seared Muscovy Duck Breast

quinoa, plum, roasted celery root, butternut squash, plum-merlot sauce

Doppelator, Marble Brewery, Albuquerque, N.M.

MAIN

Grilled Elk Tenderloin

baby beets, carrots, roasted maple-parsnip purée

Cabernet Sauvignon, RSV, St. Clair Winery, New Mexico

DESSERT

Citrus-Chocolate Mousse Cake

saffron kumquats, lemon thyme, champagne gelée

NM 75

(kumquat-thyme infused Wheelers Gin, simple syrup, fresh lemon, DH Lescombes Brut Sparkling)

seventy five dollars per person

Executive Chef: José Rodriguez

Chef de Cuisine: Noé Sanchez