



Joseph's Culinary Pub

Dinner

(\$45 per person)

Starters

Duck Fat Fries

Chicken Liver Mousse

Organic Crispy Chicken & Cheese Tamale

Polenta Fries

N.M. Lamb Lolipop

Local Apple, Brie & Arugula - Mixed Greens & Honey Dijon Vinaigrette

Curry Carrot Crab Soup

Radicchio Wedge - Cherry Tomatoes, Radish, Parmigiano Crisp & Garlic Anchovy Dressing

Abuela Nora's Organic Chicken Posole Verde

Entrees

Petite Beef Tenderloin - Red Chile Demi, Garlic Spinach & Sweet Potato Puree

Organic Chicken Under a Brick - Shiitake & Bacon Sauté, Brussels Sprouts with Truffle & Parmigiana Reggiano, Local Hot House Tomato Confit

Banana Lamb Curry - Lemon Turmeric Rice

Joseph's Vegetable Enchilada - Green Chile Succotash, East Indian Puree & Green Rice

Sweet & Spicy Duck Leg - Thai Style Cabbage, Mango Crudo & Burnt Orange Sauce

Fish Du Jour

Traditional Egg Battered Chile Relleno

Dessert

Butterscotch Pudding

Chocolate Marquis Cake

Traditional Vanilla Orange Flan

Orange Chocolate Bavrois

Cloud Cake

House Made Ice Cream

House Made Sorbet

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428 Agua Fria

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<http://www.josephsofsantafe.com>