

Artichoke Cafe

VINTAGE ALBUQUERQUE - TREFETHEN WINE DINNER

Menu - Thursday, June 21, 2012

Dry Riesling 2011

CUCUMBER-KING CRAB "CANNELLONI"
tomato relish, mascarpone

Estate Chardonnay 2010

MEYER LEMON-BUTTER POACHED HALIBUT CHEEKS
roasted wild mushroom salad, sugar snap peas

Estate Merlot 2009

WILD BOAR CHOPS
gnocchi, black cherry-red wine reduction, foie gras mousse, pea shoots

Estate Cabernet Sauvignon 2009

DUO OF VEAL
*veal sweetbreads, braised veal-black truffle tortelloni, bone marrow-butter sauce,
grilled escarole, pancetta-parmesan crisp*

Late Harvest Riesling 2009

WHIPPED SAINT-ANDRÉ BRIE
puff pastry, white balsamic-apricot chutney, honeycomb