



## Farm & Table

### Dinner

*(\$45 per person)*

### First Course

Chilled Sunchoke Vichyssoise - leek | spring onion | chive

### Second Course

Rabbit Stroganoff - shiitake mushroom | cream | herbs

### Third Course

Beignets & Custard - vanilla bean | orange zest

### Wine Pairing Options

First Course Wine Option - '16 Commanderie de Bargemone- Coteaux d'Aix en Provence, France \$12/\$52

Second Course Wine Option - '08 Dehesa la Granja Tempranillo- Castilla y Leon, Spain \$13/\$52

Third Course Wine Option - Merryvale 'Antigua' Muscat- California, USA \$11

### Farm & Table

8917 4th St. NW

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<http://www.farmandtablenm.com>