



## Zinc Wine Bar & Bistro

Since opening in 2003, Zinc Wine Bar & Bistro has established itself as one of Albuquerque's signature restaurants. Zinc offers a formal yet relaxed atmosphere where diners can enjoy a quick bite with a glass of wine or settle in for a truly exquisite dining experience. With its numerous wines by the glass, full bar, top-notch service, and high quality – yet affordable – American bistro fare, Zinc has something to offer everyone.

### Dinner

*(\$34.00 Per Person)*

#### First Course

HOUSE CURED SALMON & POTATO CHIVE WAFFLE - Mache, tomato-caper jam and horseradish crème fraîche

BRAISED BEEF RAVIOLI BOURGUIGNON - Simmered in Burgundy red wine sauce with baby carrots, pearl onions, mushrooms and peas. Plated with celery root-potato puree. Garnished with shaved Grana Padano cheese

\*CRISPY DUCK CONFIT EGGROLL - Served with peanut curry and chile-lime dipping sauces

SALAD OF BLOOD ORANGES & GARROTXA CHEESE - Roasted beets, spinach & radicchio tossed in grain mustard vinaigrette with toasted hazelnuts

#### Main Course

TRUFFLED CHICKEN PAILLARD FLORENTINE - Tender breast layered with black truffles, pancetta and fontina cheese. Served atop orzo pasta tossed with ricotta cheese and spinach in a Madeira wine pan sauce

\*SEARED SEA SCALLOPS - Wild rice-cranberry pilaf with a saute of butternut squash and snow peas finished with tarragon-crayfish beurre blanc

\*PORCINI CRUSTED SLICED Tournedos of Beef - Slowly roasted on the exhibition rotisserie, topped with marrow butter, then napped with a ruby port wine sauce. Served with Maytag blue cheese mashed potatoes and haricot verts

#### Dessert Course

CHOCOLATE 'VANILLA PORTER' CHEESECAKE - Classic New York style with espresso whipped cream, creme anglaise and malt caramel

CINNAMON PEAR CROISSANT BREAD PUDDING - Tuaca butterscotch and vanilla bean ice cream

### **Restaurant Week Wine Flight (Optional)**

Enjoy three half glasses of the following wines for this discounted price: - Drylands Sauvignon Blanc (New Zealand); Northstar Merlot (Columbia Valley); Conn Creek 'Anthology' Cabernet Blend: \$16

### **Restaurant Week Bottle Features (Optional)**

Select from any of the following bottles during Restaurant Week and enjoy a \$5 discount off the bottle!  
- Chateau Ste. Michelle 'Eroica' Riesling, Antinori Guado al Tasso 'Il Bruciato', Northstar Merlot, Conn Creek Anthology, Ruffino Reserva Ducale Oro Chianti Classico Riserva, Tormaresca Primitivo (Zinfandel)

Red Diamond Malbec - Priced at just \$20 / bottle during restaurant week (dining room only please)

## **Lunch**

*( Per Person)*

### **Zinc Wine Bar & Bistro**

3009 Central Avenue NE

(505) 254-9462

<http://www.zincabq.com>