



HERITAGE

— HOTELS & RESORTS, INC —

Farm to Table Dinner Series

September 27th, 7 p.m., Hotel Albuquerque at Old Town
four course plated dinner with wine pairing
\$80 per person

Aperitivo

Wild Boar, Roasted Green Chile, Apple Chutney

Wine Pairing: Sauvignon Blanc

Ensalada

Arugula, Baby Kale Salad

Fresh Farm Figs, Grilled Peach, Candied Fennel, Mesilla Valley Pecans, Pomegranate Vinaigrette

Wine Pairing: Shehan Winery Vigne White Wine

Entrada

Braised Elk Short Ribs

Smoked Pumpkin Puree

Caramelized Pecan Sugar Snap Peas

Wine Pairing: Casa Rodena Cabernet Franc

Postre

Carmel Apple Tart

New Mexico Apples, Caramel featuring Milk from De Smet Dairy

Wine Pairing: New Mexican Port Wine

Executive Chef Carlos Chavez

Hotel Albuquerque | 505.222.8766 | 800 Rio Grande Blvd. NW | HotelAbq.com