

**TUESDAY  
SEPTEMBER 26**



**PAIRING DINNER**

with

Executive Chef  
**CHRIS OLSEN**

and

Sommelier  
**LANCE CALABAZA**

**6:30PM**

**\$99++ pp**

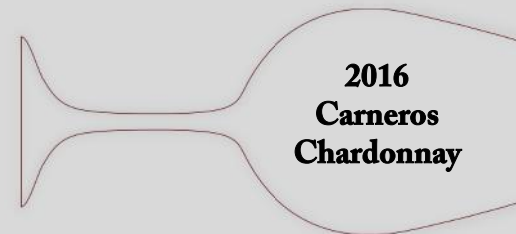
Amuse Bouche

Tamaya Blue Corn Fried Oyster  
*Certified NM Green Chile™ • tartar sauce*



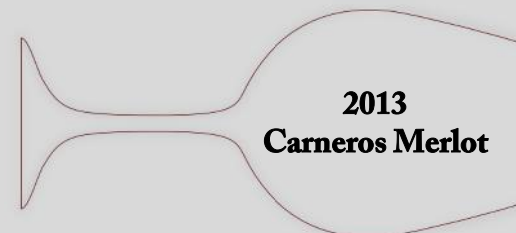
Appetizer

Sashimi Tuna Tacos  
*avocado puree*



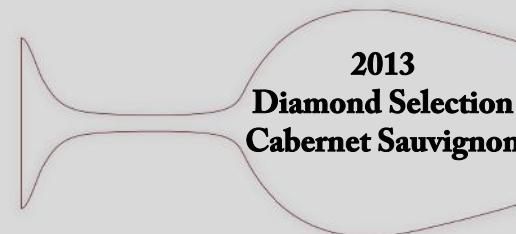
1<sup>st</sup> Entrée

Veal Involtini  
*taleggio • basil • heirloom tomato  
spicy mustard chimichurri*



2nd Entrée

Cherry Braised Lamb with  
Saffron Carnaroli Rice  
*wild mushrooms • dino kale • shallot • cherry jus*



Dessert

Peppered Peach Melba  
*raspberry compote*

