



M'tucci's 5th Anniversary Wine Dinner
July 21, 2018 – 7:00pm

1st Course

Hamachi Crudo, Guanciale Crust, Guanciale Vinaigrette, Citrus
Olive Oil Croutons, Jalapeno Slivers, Micro Basil
Wine Pairing - Perrier Jouet Grand Brut
Chef Contributor – Shawn Cronin
(Partner/Chef at M'tucci's Market)

2nd Course

Diver Sea Scallop, Kohlrabi Puree, Chorizo Oil, Melange of Micro
Greens
Wine Pairing – 2017 Blindfold by Prisoner
Chef Contributor – Scott Clapp
(Partner in M'tucci's, Department Chair - CNM Culinary Arts)

3rd Course

Fresh Ravioli, Wild Mushroom-Porcini-Goat Cheese Filling,
Iberico Brodo, Fresh Black Truffle

Wine Pairing – 2013 Poggione Brunello Di Montalcino
Chef Contributor – Cory Gray
(Partner/Chef at M'tucci's Italian)

Intermezzo

4th Course

72 Hour Sous Vide Buffalo Short Rib, Spice Rub, Corn Puree,
Plum Agrodulce, Local Heirloom Carrot
Wine Pairing – 2013 Trinchero Forte
Chef Contributor – Damien Lucero
(Sous Chef at M'tucci's Italian)

5th Course

Foie Gras Panna Cotta, Strawberry Gelee, Roasted Pear-Oat
Brittle
Wine Pairing – 2015 Stift Klosterneuburg Weissburgunder
Trockenbeerenauslese
Chef Contributor – Lauren Ball
(Pastry Chef at M'tucci's Market)

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\$150 Per Person
Tax & Gratuity Not Included

Please Call 505.503.7327 for Reservations!
Seats Will Go Fast!



M'tucci's Restaurants
Albuquerque, NM 87120
P: (505) 503-7327

<http://www.mtuccis.com/>