



Pig + Fig Cafe

Dinner

(\$35 per person)

Will Be closed Sunday March 10th and Sunday March 17th

\$35/pp dinner only | with wine pairings, +\$15/pp

Reception Wine - The Doctors Riesling (2010) Marlborough, NZ

First

- Chateau Souverain, North Coast Chardonnay (2016)

Charcuterie Plate - Serrano ham, Spanish olives, Welsh white cheddar, oil cured tomatoes, duck pate, Marcona almonds

Second

Soup - Stew of cannellini bean, Spanish chorizo, lamb chunks and smoked paprika

- Chateau Souverain, North Coast Pinot Noir (2017)

Third

Entree - Cocoa-rubbed pork loin, rosemary roasted potatoes, baby arugula salad

- Chateau Souverain, North Coast Caberbet Sauvignon (2016)

Fourth

Dessert - Pear and almond frangipane tart, vanilla bean gelato, lavender creme anglaise

- Emilio Lustau, Vermut Blanco (NV)

Pig + Fig Cafe

11 Sherwood Blvd

(505) 672-2742

<http://www.pigandfigcafe.com>