

# LA CASA SENA

*NEW RELEASE BAROLO WINE DINNER*

*WITH SPECIAL GUEST*

*STEVE LEWIS, OWNER, GIULIANA IMPORTS  
AND  
NEW MEXICO WINE IMPORTER OF THE YEAR*

*FRIDAY, FEBRUARY 24, 2012  
AT 6:30 PM*

## MENU

### FIRST

BRAISED FENNEL, GRILLED FIGS, CRISPY PANCETTA

*Contratto, Brut, 'Millesimato' 07*

### SECOND

OFF THE BEATEN PATH MUSHROOM RISOTTO, TEASER OF CHIMAYO RED CHILE  
PARMESAN REGGIANO, COTIJA CHEESE

*Azelia, Barolo, "San Rocco", 2006*

*Vajra, Barolo, "Bricco Viole", 2006*

### THIRD

TAMARI DIPPED NEW MEXICO HANGAR STEAK,  
GORGONZOLA – PINE NUT PESTO,  
YUKON GOLD – ROSEMARY "ROSTI"

*Mauro Molino, Barolo, 2007*

*Elio Altare, Barolo, 2007*

### FOURTH

PANETTONE CLASSICO

*Ca' del Re Moscato, 2010*

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ALL WINES 3 OZ POURS

IN THE INTEREST OF PUBLIC SAFETY, SANTA FE DINING AND LA CASA SENA MAINTAIN A POLICY OF RESPONSIBLE ALCOHOL SERVICE; AS A RESULT, WINE REFILLS WILL BE NOT BE AVAILABLE.

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WINES AND MENU ITEMS SUBJECT TO CHANGE  
ALL WINES WILL BE AVAILABLE FOR RETAIL PURCHASE

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SIXTY-FIVE DOLLARS  
PLUS TAX & 20% GRATUITY IF SERVICE PLEASES

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EXECUTIVE CHEF PATRICK GHARRITY  
EXECUTIVE SOUS CHEF ALVARO RAMIREZ