

Robert Sinskey & The Love Apple Wine Dinner 2018

PLEASE JOIN THE LOVE APPLE FOR A FOUR COURSE WINE DINNER AT 6:30, ON FRIDAY, FEBRUARY 2ND.

1

TROUT CEVICHE TOSTADA

PICKLED QUINCE - ROASTED YAM - AVOCADO CREMA –
CRISPY TROUT CHICHARRON - SHAVED RADISH - MICRO-CILANTRO
2014 Pinot Blanc Los Carneros

2

CHARRED SOW FARM CARROT IN BROWN BUTTER

CARROT PUREE - WHIPPED RICOTTA - CARROT TOP GREMOLATA - SPICY ARUGULA - CARROT GASTRIQUE
- SEED & NUT CRUMBLE
2013 Pinot Noir Los Carneros

3

CARAMELIZED ONION & DUCK CONFIT TAMALES

SAGE - FETA - CRISPY KALE - RED MUSTARD MICRO-GREEN
2013 Cabernet Franc 'Vandal Vineyard' Los Carneros

4

WILD FENNEL & LAMB BRODO

LAMB NECK TORTELLINI - HERB OIL - FENNEL CONFIT - SHAVED PARMESAN
2013 POV Los Carneros



AND A LITTLE SOMETHING SWEET

PEAR & CANDIED GINGER HOMEMADE ICE CREAM
WITH PEAR CRISP - PIÑON TUILE

\$100.00 per person not inclusive of tax or gratuity ~ for reservations 575-751-0050

The Love Apple is housed in a 150 year old church once known as the Placitas Chapel. We proudly serve a 85%-95% organic menu.

We source only exclusive grass-fed and finished beef & wild game.
Eat local and organic♥