

# Joseph's Table

## starters

- Tuscan Fried Shrimp, Herbs, & Garlic with Grilled Bread 12
- Risotto Cake with Portabella Mushroom Syrup & Parma Prosciutto 14
- Fresh Avocado & Mango Tartar with Seared Scallops 14
- Bistro Bowl of Mussels 14
- Pan-Seared Fresh Foie Gras on French Toast with Black Currant Chutney 22

## salads

- Organic Mixed Greens with Goat Cheese & Dried Cherries  
in a Warm Bacon Vinaigrette 9
- Organic Mixed Greens with Local Apples, Piñon Nuts, & Manchego Cheese  
in a Balsamic Vinaigrette 9
- Organic Mixed Greens with Poached Pears, Humboldt Fog Blue Cheese, & Walnuts,  
in a Thyme Vinaigrette 9
- Sautéed Kale, Leeks, and Shallots in a Warm Tomato Vinaigrette 9
- Organic Beef Carpaccio with Chopped Petit Caesar Salad 16

## entrees

- Hedgehog Mushroom Risotto with Truffled Zucchini Crème 22
- Pan Seared Ruby Trout with Champagne Golden Caviar Buerre Blanc  
& Lemon Mashed Potato 32
- Soy Cured Duck Breast with Ginger Sauce with Sweet Potato Tamale 32
- Grilled Pork Tenderloin with Red Pepper Sauce & Black Bean Stew 32
- Grilled 10oz NY Strip with Garlic Balsamic Demi-Glace & Blue Cheese Potatoes 36
- American Steak Au Poivre:  
8oz Pepper Crusted Beef Tenderloin on Butter Mashed Potatoes with  
Madeira Mushroom Sauce 39

*Chef Joseph Wrede*

108A South Taos Plaza - Taos, New Mexico 87571 - 575.751.4512 - [www.josephstable.com](http://www.josephstable.com)  
18% Gratuity added to tables of six or more.

*The World is Our Country, Good Food Our Religion, Organic & Wild Our Mission*

*Joseph*