

Manzanares, chicken livers and occasionally chicken from Tom at Pollo Real, bison from LaMont's Wild West Buffalo and veggies and fruit from many others.

◆ It's important to us that you receive **the pace of service you desire**. Please, if you are **in a hurry**, state that to the host or waiter. We will do everything we can to expedite your meal. By the same token, if you are in for a leisurely meal, indicate that as well and we will pace it accordingly.

◆ **Joe's hand-made French chocolate truffles**. They are close to divine. Who do you know that wouldn't LOVE a little red bag of truffles? \$1.79 each and 5 for \$7.49. ♥

◆ **Tuesday is Spaghetti and Chianti Night at Joe's**. **\$29.95 for two** will get you Caesar Salad, Spaghetti with Bolognese Sauce (made with local grass-finished beef) and a great bottle of Chianti!

◆ We offer for sale Michael Pollan's delightfully written book **The Omnivore's Dilemma**, which articulates how we feel about food. Required reading for anyone who eats! It will change how you view food forever.

◆ **BNI - Business Networking International** - is a group of business owners and entrepreneurs that holds its **weekly breakfast meeting here at Joe's every Wednesday at 8AM**. The quality and high professional standards of BNI membership is impressive. Please contact Christy Martinez at 660-1224 to obtain an invitation and to see if this is something that can further the success of your business.

◆ Sat. mornings for a few weeks at about 9:30AM, **Roland will be at the Farmer's Market demonstrating the making of fresh mozzarella** (fiore di latte) with local curd from Windmill Farms. We now get certain of our cheeses from Windmill Farms.

◆ **"You're not what you do,
you're how you do it."**

JOE'S

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"Dija Know..."

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◆ **Joe's Wine Dinner - Wednesday Sept 22nd**. Reserve by calling Debbie at 505-471-3800. Seating is limited and we are holding the price to last year's \$89 per person (tax and 16% gratuity will be added). Roland loves to leave menu planning to the last minute to see what the market has to offer, but here is what he is intending at this point subject to minor changes:

Champagne and Hors d'oeuvres on the patio
Belgian Endive filled with red chile crusted chicken breast and onion marmalade
Porcini mushroom and reggiano bruschetta,
Bocconcini and tomato basil skewers

At dusk, we'll move into the Red Room for
A Soup course of
Iced cucumber avocado bisque
Seafood
Seared sea scallop wrapped in smoked salmon on beurre blanc
Salad
Local leaves and mesquite grilled garden bounty
Entrée
Medallions of sautéed Pork Tenderloin with Reggiano curls and truffle oil on chanterelle risotto
Dessert
Poached pear on chocolate chevre torte with a Zinfandel reduction

**Wines by Milagro Vineyards out of Corrales, estate grown and bottled*
**All possible ingredients sourced locally, of course!*
**Vegetarian and pork alternatives available by prearrangement.*

◆ **A recent visit to Milagro Vineyards** in Corrales for a tasting confirmed what we already knew about Mitzi and Rick - their devotion to producing exquisite locally grown wines. What started as a hobby in 1985 for them has grown into a more-than-full-time passion. The Milagro wine estate is breath-takingly beautiful especially at this time of year with gardens and vines heavy with fruit, flowers and vegetables tucked in here there and everywhere. Devotees bring lunches on Sunday wine tasting days, purchase a glass of their favorite Milagro wine and enjoy lunch on the garden patio right outside the tasting room. Watch for the debut of their 2010 Syrah. I tasted the just-picked grapes and if that is any indication, that wine will be spectacular! Milagro is one of New Mexico's hidden gems. Joe's will again be featuring their wines at our Sept 22nd Wine Dinner. Go to their website for tasting days.
milagrovineyardsandwinery.com

◆ Yes, they've arrived - soil-grown, sun ripened organic heirloom tomatoes from our local farmers.



Therefore, Joe's famous Margherita Pizza and Caprese Salad are now available. This is the **only** way we make these two dishes and the **only** time of year. Please do not ask for them out of season.

◆ Many of you know exactly **what we are doing here at Joe's**, what drives and inspires us, but for newbies it bears repeating. Roland and Sheila established Joe's (2002) as a diner - our intent being to offer an unpretentious comfortable atmosphere where locals could choose to frequently eat high quality food. Our intention is never to compromise on quality of ingredients. To that end we have always been the Santa Fe leader in utilizing Farmers Market products (the farmers say it and our expenditures prove it) and we target a clientele who appreciates all of those qualities in

a restaurant. We are not a cheap greasy spoon diner. Bringing you **really good quality food locally sourced** whenever possible at a fair price is what we do. We are committed to *our* health (yes we eat our own food daily!) and to *yours*. Service that is friendly, but not overbearing is also what we strive for. These are all important components of our business. Here is a partial list of **local** ingredients we use: **grass finished** ground beef, lamb and bison, chicken livers, chile, eggs, NM organic flour, feta, house made mozzarella from local dairy, fruits, veggies, sprouts, wines, beers, coffee and breads. **“Joe's, where local farming and great food come together”**.

◆ **What a wonderful time of year in Santa Fe!** From Indian Market and Spanish Market to Zozobra, Fiestas, Parades, County Fair, local harvests... Roland and I particularly look forward to the annual SF Wine and Chile Fiesta at the Opera grounds. It is a world-class event featuring wine-makers from everywhere and restaurants from Santa Fe. If you have never gone, put it on your “bucket list” - it is a splendid affair! Joe's will be there again.

◆ **I believe progress is being made in animal food production.** I personally cannot read one more book on industrial animal farming. I cannot even watch the movie Food Inc. all the way through. But awareness is spreading. The internet has made so many covert operations transparent - from government corruption to heinous Big Bank Behaviors to cruel factory farming. The more food supply scandals there are (the egg scare, the recent spinach scare, the tomato scare, the peanut butter scare, SARS, mad cow disease...) the more it is sinking in that food cannot be mass produced. It is far too dangerous - too many variables and distribution links between the consumer and the origination point of the food - be it the peanut, the egg, or the burger. We are fortunate here to be able to name ranchers and farmers who are transparent in their animal operations, who grass finish their stock (for **far superior** nutritional value) and do not send their animals to CAFO's (concentrated animal feeding operation) where animal treatment is out of their hands and is (to me) unconscionable.

◆ One of our newest suppliers of grass-finished beef is **Soaring Eagle Ranch**. They raise Highland beef cattle, a hardy, slow maturing, lean natural beef. Our feta is made by **Tucumcari Mountain Cheese**, our eggs come

from **K J Farms** and curd for our fresh mozzarella
comes from **Old Windmill Dairy**. Lamb from Anthony