

Albuquerque Restaurants Cooking with Locally Grown and Raised Food

Prepared by

UNM students in the Growers'
Market Practicum course

April 2012



Artichoke Café

424 Central Ave SE

Source: Gil's Thrilling (And Filling) Blog

Local food includes all ground beef and various local produce from La Montanita, Just the Best, Bigaverda and Cecilia's in the summer and fall seasons.

Dishes Using Local Ingredients

On occasion, they will have special dishes that use specialty steaks from local cooperatives.

Ben Michael's Café

2404 Pueblo Bonito Ct NW

New Mexican cuisine

They use locally grown produce when seasonally available.



Source: Yahoo! Inc. - Flickr



Source: New Mexico Eats - A Food Blog of Fun

bRgR

301 Central NW

Local food includes grass-fed beef from Heritage Ranch, exotic meats such as yak from Taos and they use sustainable, local produce whenever available.

Cool Water Fusion Restaurant

2010 Wyoming NE, Suite B

Local food includes New Mexico heritage beefs, locally sourced organic produce and other ingredients bought daily at farmer's markets when in season.



Source: Gil's Thrilling (And Filling) Blog

Farina Pizzeria & Wine Bar

510 Central Avenue SE

Local food includes pork from Kyzer Ranch, ground beef from Soaring Eagle Ranch, goat cheese from Old Windmill Dairy, baby green salad mixes from Cecila Mcord (El Ranch Nido De Los Golondrinas) and Agri-Cultura Collective, and garlic and basil (depending on season) from Chispas Farm.



Source: Gil's Thrilling (And Filling) Blog

Dishes Using Local Ingredients

Roast Pork Panini uses local pork shoulder, Al Forno meatball appetizer and Spaghetti and meatball pasta dish use local ground pork and ground beef (purchased through the co-op) and Formaggio della Capra pizza uses Old windmill Dairy goat cheese.

* When in season, nearly 100% of baby greens are local

Farm & Table

8917 4th Street

Local food includes spinach, arugula, beets, potatoes, tomatoes, beef, eggs, cheese, raspberries, pecans, honey and sausage.

Dishes Using Local Ingredients

Roasted Beet and Arugula Salad made with Old Windmill Dairy goat cheese and locally grown pecans, Farm & Table Burger made with beef from Los Lunas and local cheddar cheese and Tempura picked Vegetables made with local honey.



Source: Independent Diners - waymarking.com

Flying Star Café

3416 Central Ave SE
(7 other locations)

Local food includes turkey sausage from Eagle Rock, pecans from Las Cruces, honey from B's New

Mexico Honey Farm, Angus beef from Heritage Ranch, goat cheese, green chile and cheddar jack cheese from Las Cruces.

The *Garden Harvest* dish uses goat cheese from the Old Windmill Dairy.

Gold Street Caffè

218 Gold Street

Local food includes artisan bread baked in Santa Fe from Sage Bakehouse, local seasonal produce and local cheeses when available.

Dishes include *Eggs Eleganza on Brioche* which uses local goat cheese.



Source: Gil's Thrilling (And Filling) Blog



Source: Gil's Thrilling (And Filling) Blog

The Grove Café & Market

600 Central Ave

Local food includes Sage Bakehouse bread, Taos Farms free-range eggs, meats from

Applegate Farms and Emil's, Tully's sausage, Heidi's organic jam, domestic artisan cheeses and local produce.

*Almost every dish on the menu has a local/organic ingredient.

Jennifer James 101

4615 Menaul Blvd NE

Local food includes tomatoes, potatoes, leafy greens, beets, ground beef and rib-eye.

Grilled Ribeye and the *New Mexico Beef Burger* use meat from Los Lunas.



Source: Gil's Thrilling (And Filling) Blog

La Provence

301 Central Ave NE

All meats come from Four Daughters Ranch in Los Lunas, all lamb from Ranchland Ranch in Roswell and 60% of produce is locally grown and distributed by ABQ Farms.



Source: Gil's Thrilling (And Filling) Blog

All dishes have local vegetable ingredients. *Bouef Bourgenon* and *Lamb Shanks* use locally sourced meat.



Source: Gil's Thrilling (And Filling) Blog

Relish Deli Sandwich Shop

8019 Menaul Blvd NE

Local food includes domestic gourmet cheeses, bread baked by

Le Paris French Bakery, locally grown herbs and seasonal organic produce when available.

Salads use local greens and produce when in season. Special soups using roasted Green Chile are locally sourced in New Mexico.



Source: Gil's Thrilling (And Filling) Blog

Savoy Bar & Grill

10601 Montgomery Blvd NE

Local food includes tomatoes, greens, beets, cheeses, ground beef and local lamb.

Dishes Using Local Ingredients

Prosciutto Wrapped Goat Cheese uses Old Windmill Dairy Cheese.



Source: Gil's Thrilling (And Filling) Blog

Scalo Northern Italian Grill

3500 Central Ave SE

Local food includes beef
from Las Cruces.

Dishes Using Local Ingredients

The Bistecca uses Heritage Ranch grilled Rib-eye.

Seasons Rotisserie & Grill

2031 Mountain Rd NW
(Across from the
Albuquerque Museum)

Local food includes
artisan cheeses from Old
Windmill Dairy.



Source: Gil's Thrilling (And Filling) Blog

Dishes Using Local Ingredients

The Grilled Colorado Lamb Sirloin uses local goat
cheese.



Slate Street Café

515 Slate Ave NW

Source: Gil's Thrilling (And Filling) Blog

Local food includes ground beef locally sourced from Western Way Co., locally grown produce (sources vary every week) and heirloom tomatoes grown by the owner.

Dishes Using Local Ingredients

All burgers and beef dishes use beef from Western Way Co. When in season, they use as much local produce as possible in their dishes.

Zinc Wine Bar & Bistro

3009 Central Ave NE

Local food includes lamb from Red Canyon Ranch, beef from Farm Fresh and Branch Ranch, produce from Chispas Farms, Amayo, Vida Verda and ABQ Fresh Produce, goat cheese from Old Windmill Dairy and feta cheese from Tucumcari.



Source: Gil's Thrilling (And Filling) Blog

Dishes Using Local Ingredients

Most dishes use at least one or more organic or local ingredient. Depending on the season, all the greens used in the restaurant are from local farms.