

## GOOD EVENING AND WELCOME TO LEVEL 5

Experience the flavors of spring at Level 5 during Albuquerque Restaurant Week. Under the expert touch of James Beard-nominated Chef Sean Sinclair, our three-course menu showcases the season's finest ingredients—crisp greens,

slow-cooked game, and fire-roasted vegetables—blending global influences with New Mexico's rich culinary heritage.

Complement your meal with selections from our award-winning wine list or handcrafted cocktails.

Thank you for celebrating Albuquerque Restaurant Week with us. We look forward to welcoming you back for another unforgettable dining experience!

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## 2025 ALBUQUERQUE RESTAURANT WEEK

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### FIRST

#### SUGAR SNAP PEA CAESAR SALAD

Julienne snow peas, sugar snap peas, cured egg, anchovy emulsion, focaccia croutons, lemon vinaigrette

### SECOND

#### CONFIT PHEASANT PASTA

Pasta alla chittara, confit pheasant, crispy pheasant skin, aromatic broth, roasted carrots

### THIRD

#### DESSERT

Your choice of dessert from our menu

\$66 per person

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness.