

# D I N N E R

Spring 2016

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STEAMED ARTICHOKE <i>clarified butter, raspberry vinaigrette, lemon-caper aioli</i>	9
ROASTED GARLIC <i>montrachet goat cheese, roasted red peppers, oven-roasted olives, grilled baguette</i>	9
CRAB CAKES <i>blue crab lump meat, red pepper rouille, pickled red onion, mixed greens</i>	18
CHARCUTERIE <i>pâté, cured meat, blue cheese-walnut terrine, pickles, peppers, mustard, crostini</i>	15
CHEESE PLATE <i>assorted cheese, fruit compote, crackers</i>	14
CHOCHOYOTES <i>red chile braised pork, corn masa cakes, salsa verde, red chile crema, cotija</i>	10
FRIED ARTICHOKEs <i>boquerones, roasted &amp; fresh sunchokes, capers, lemon, olive oil</i>	12
SEARED AHI TUNA <i>shaved asparagus-pea shoot salad, fried olives, basil-avocado purée, ginger-soy glaze</i>	15
SESAME-CORNMEAL CRUSTED CALAMARI <i>marinara, basil-citrus aioli, tomato, parmesan</i>	12
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CAESAR <i>romaine, white anchovy, focaccia crouton, pecorino romano cheese</i>	8
PEAR & MAYTAG BLUE CHEESE <i>mixed greens, walnuts, golden raisins, white balsamic vinaigrette</i>	9
FRENCH ONION SOUP GRATINEE <i>baguette, gruyère, fontina</i>	7
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SCALLOPS <i>fingerling potatoes, haricot verts, charcuterie pan sauce, crispy prosciutto</i>	39
SNAKE RIVER WAGYU NY STRIP <i>goat cheese polenta, greens, cherry-corn salsa, onion rings (12 oz)</i>	58
BEEF TENDERLOIN <i>gruyère mashed potatoes, asparagus, blackened onion, port demi-glace, porcini butter</i>	35
LAMB RACK <i>ratatouille gratin, watercress purée, pomegranate demi-glace</i>	38
DUCK BREAST <i>vegetable fried rice, bok choy, cashew, orange-sambal vinaigrette, oyster-coffee glaze</i>	30
BERKSHIRE PORK CHOP <i>corn purée, brussels sprouts, apples, bacon, marsala-pineapple beurre blanc</i>	26
CHICKEN BREAST <i>bombay potatoes, arugula, carrot, peppers &amp; onions, lemon-herb vinaigrette</i>	26
HUMBOLDT FOG RAVIOLI <i>broccolini, fennel, sun-dried tomato, mushrooms, pernod beurre blanc, ricotta</i>	24
VEGETABLES <i>vegetable tempura, tofu-vegetable-quinoa stir-fry, spicy tamari reduction</i>	22



Executive Chef: Cristina Martinez; Sous Chef: Casey Bower



**Local Produce:** Red Tractor, Vida Verde, Sterling, Peas & Hominy, Adobe Greenery;  
**Sourced outside of NM:** Berkshire Pork, Maple Leaf Farms Duck, 1855 Black Angus & Snake River Beef, Red Bird Chicken  
We use organic non-gmo canola frying oil; 20% gratuity added to parties of six or more