

# 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 |
| 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