

+ luminaria +

restaurant & patio

Starters

Local Award Winning Tortilla Soup
Pollo Real Organic Chicken, Avocado, Corn, Cilantro
9

Farmer's Mixed Green Salad
Oven Dried Roma Tomatoes, Shaved Beemster Cheese, Toasted Piñon,
Champagne-Dijon Vinaigrette
11

Traditional Caesar
Gran Queso, Blue Corn Crouton
10

Smoked Tomato Bisque
Aged English Cheddar Crostini, Basil Oil
9

Braised All Natural Duck Ravioli
Baby Spinach and Port Wine Reduction
12

New Mexico Goat Cheese Polenta Fries
Caramelized Onion Tomato Compote
11

Wild Mushroom Risotto
Dutch Gouda Cheese, Marsala Gloss and Truffles
12

Entrees

Seared All Natural Mallard Duck breast
Mascarpone Chipotle Polenta, Cherry Demi, Basil Oil
30

Grilled Harris Ranch Beef Tenderloin
Caramelized Onion Mashed Potato, Chinese Long Beans
Ancho-Demi
39

UK Organic Salmon
Red Quinoa, Vegetable Mélange, Blood Orange Butter Sauce
29

Pastel De Choclo – New Mexico Shepherd's Pie
Lamb, Roasted Corn, Seasonal Root Vegetables, Sweet Pan Sauce
28

Pancetta Wrapped Chilean Sea Bass
Black Pearled Barley, Steamed Brocolini, Confit Myer Lemon Sauce
38

New Zealand Lamb Osso Bucco
Boursin Cavatelli, Sweet Vermouth, Chef's Vegetables, and Merlot Demi-Glace
36

"Pollo Real" Poulet Rôti
Red Potato, Poblano Chile and Sweet Corn Ragout, Agave Gastric
29

Polenta Lasagna
Wilted Spinach, Portabella Mushroom, House Made Marinara
26

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Cena Pronto

\$29

Evening Menu Served From 5-6:30pm only

First

Local Award Winning Tortilla Soup
Pollo Real Organic Chicken, Avocado, Corn, Cilantro

Traditional Caesar
Gran Queso, Blue Corn Crouton

New Mexico Goat Cheese Polenta Fries
Caramelized Onion Tomato Compote

Entrée

Polenta Lasagna
Wilted Spinach, Portabella Mushroom, House Made Marinara

All Natural Chicken Breast
Red Potato, Poblano Chile and Sweet Corn Ragout Agave Gastric

UK Organic Salmon
Red Quinoa, Vegetable Mélange, Blood Orange Butter Sauce

Dessert

Carrot Cake
Orange Riesling Carrot Purée, Candied Carrots

Warm Mexican Chocolate Turtle Cake
Ganache, Cajeta, Pecans, Dulce De Leche Ice Cream

Red Chile Crème Caramel
Orange Cranberry Sorbet, Sliced Oranges

Executive Chef Matt Ostrander

Executive Sous Chef Brett Sparman

*Luminaria is proud to be guided by principles of sustainability.
18% gratuity will be added to parties of 6 or more*