

+ luminaria +

restaurant & patio

cena pronto evening menu

served from 5-6:30pm only

first

caesar salad, new mexican chile and cotija croutons

local award winning tortilla soup

smoked chicken, avocado, corn, cilantro

pollo real chicken confit, white corn tamale, pear salsa and puree

entree

new mexican pecan risotto, spinach, baby squash,

tempura fried oyster mushrooms with buckwheat flour

flat iron steak, french fries, house made green chile a1 sauce

skillet roasted chicken, golden buttered mashed potatoes,

roasted baby root vegetables, organic mushrooms, aged sherry herb jus

chile crusted shrimp, house made fettuccini, cilantro pesto,

calabacitas, grand queso

dessert

cherry jubilee sunday, mexican almond brownie

margarita sorbet trio

strawberry, peach, lime

red chile creme caramel

orange slices, whipped cream, bizcochito

\$29

executive chef brian cooper

executive sous chef matt ostrander

pastry chef andrea clover