



Santa Fe Restaurant Week

Appetizers

Ceasar Salad — blue corn croutons

Local Award Winning Tortilla Soup — smoked chicken, avacado, cilantro

Duck Confit, White Corn Tamale — pear salsa and puree

Entrees

New Mexican Pecan Risotto — baby squash, tempura fried oyster mushrooms

Bistro Cut Steak Frites — housemade green chile a-1 sauce

Skillet Roasted Chicken — fingerling potatoes, rainbow carrots, organic mushrooms, aged sherry herb jus

Chile Crusted Shrimp, Housemade Fettuccini — cilantro pesto, calabacitas, grand queso

Desserts

Chocolate Tres Leches Cake

Winemakers Cake — ginger ice cream, stewed port wine orange and ginger grapes

Sante Fe Pecan Chestnut Baklava — spiced pecans, chestnut cream