

## appetizers

queso flameado, grilled flatbread, roasted peppers	9
maine lobster cakes, chile aioli, avocado remoulade, fried heirloom tomatoes warm bacon, beet chip and lemon preserve salad	16
duck confit, white corn tamale, pear salsa and puree	12
grilled quail, black marble glaze, roasted fig salsa	13

## soups & salads

lobster bisque, manchego and saffron dauphinoise, truffle oil, crema	9
local award winning tortilla soup smoked chicken, avocado, corn, cilantro	9
organic greens, market vegetables, citrus vinaigrette	7
caesar salad, new mexico blue corn croutons, shaved sweetwood farms cheese	9

## entrees

ancho rubbed flat iron and maine lobster duet, green chile and truffle cavatelli, rainbow swiss chard, cabernet demi	45
smoked new mexican chile pork tenderloin, dried fruit couscous, roasted radicchio candied cashews, huckleberry demi	29
coriander crusted kampachi, black barley, organic mushrooms, asparagus tips, cilantro and preserved lemon compound butter	36
scallops and spanish chorizo, lemon spätzle, wilted arugula, sweet corn sauce	32
chile crusted shrimp, house made fettuccini, cilantro pesto, calabacitas, grand queso	29
skillet roasted pollo real chicken, fingerling potatoes, young rainbow carrots, organic mushrooms, aged sherry herb jus	28
new mexican paella, shrimp, salmon, pollo real chicken, clams, mussels, scallop, alaskan king crab, chorizo, green chile, roasted peppers and onions, saffron rice	34
new mexican pecan risotto, spinach, baby squash, goat cheese stuffed squash blossoms	25

## from the grill

cowboy rib eye steak, 18 oz	39
filet mignon, 10 oz	37
uk organic salmon	28

## sides

organic mushrooms	8
grilled asparagus	8
glazed young carrots	8
black barley	8
roasted fingerling potatoes	8

executive chef brian cooper

executive sous chef malik hammond

*luminaria is proud to be guided by principles of sustainability*

# + luminaria +

restaurant & patio

## cena pronto early evening menu

served from 5-6:30pm only

### first

caesar salad, blue corn croutons

local award winning tortilla soup  
smoked chicken, avocado, corn, cilantro

duck 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 frites, house made green chile a1 sauce

skillet roasted pollo real chicken, fingerling potatoes,  
young rainbow carrots, organic mushrooms, aged sherry herb jus

chile crusted shrimp, house made fettuccini, cilantro pesto,  
calabacitas, grand queso

### dessert

chocolate tres leches

winemaker's cake  
spiced grape cake, ginger ice cream, stewed port wine orange and ginger grapes

santa fe pecan chestnut baklava, spiced pecans, chestnut cream

**\$30**

executive chef brian cooper

sous chef malik hammond

pastry chef andrea clover