



## appetizers

duck confit, white corn tamale, pear salsa and puree	12
aged fontina and artichoke flameado grilled toast points, roasted peppers	14
crab cake, chile aioli, avocado remoulade, fried tomatoes warm bacon, beet chip and lemon preserve salad	16
sauteed mussels, tomato saffron broth, citrus-cilantro hollandaise crouton	13

## soups & salads

local award winning tortilla soup smoked chicken, avocado, corn, cilantro	9
spring pea soup, fresh cheese gnocchi	9
caesar salad, new mexico blue corn croutons, shaved sweetwood farms cheese	9
heirloom beet salad, south mountain goat cheese, micro greens	11
poached apple salad, marcona almonds, spanish bleu cheese	12
heirloom tomato and buffalo mozzarella salad	12

## entrees

spinach, baby squash and new mexican pecan risotto, tempura fried oyster mushrooms with buckwheat flour	25
herb crusted pork tenderloin, grilled goat cheese polenta, baby carrots, lavender glaze	29
scallops and spanish chorizo, lemon spätzle, wilted arugula, sweet corn sauce	32
chile crusted shrimp, house made fettuccini, cilantro pesto, calabacitas, grand queso	29
talus wind lamb mixed grill, corn crepes, smoked sweet peppers, mango-mint relish	38
skillet roasted pollo real chicken, truffle mashed potatoes, roasted baby root vegetables, organic mushrooms, aged sherry herb jus	28
santa fean paella, shrimp, salmon, pollo real chicken, clams, mussels, scallop, alaskan king crab, chorizo, green chile, roasted peppers and onions, saffron rice	34
grilled beef tenderloin, caramelized onion and mushroom tart, braising greens, cabernet demi, port wine reduction	37

**a la carte**

ancho-black pepper crusted ribeye, 16 oz	38
flat iron steak, 10 oz	27
alaskan halibut	29
uk organic salmon	28

**sides**

sauteed mushrooms	8
grilled asparagus	8
glazed young carrots	8
roasted root vegetables	8
truffle mashed potatoes	8
grilled polenta	8

executive chef brian cooper

executive sous chef matt ostrander

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