

Chicago Tribune
TRAVEL

A taste of Santa Fe

While some may head to Santa Fe for the great shopping, the galleries and the scenery, we're all about the food.

"Taste the City Different" is a slogan found in Santa Fe. And it's easy to do. With about 200 restaurants in this city of 70,000, the choice is huge. From the rustic and ubiquitous chili (spelled chile here) sauces and enchiladas to sophisticated French or New World fare to dishes cutting edge or older than this 401-year-old city itself, the exciting mix of restaurants offers the food-obsessed the option of many days of exciting eating.

Here are some of the best restaurants we found within a short walk or cab ride from the historic Santa Fe Plaza in the center of town: The Santa Fe Restaurant Association maintains an online dining guide at santafrestaurantassociation.com, where you can search among dozens of restaurants. -- *Carol Mighton Haddix and Bill Daley, Tribune Newspapers*



Rosewood Inn of the Anasazi

(Rosewood Inn of the Anasazi)

Rosewood Inn of the Anasazi, 113 Washington Ave., 505-988-3030, innoftheanasazi.com

Breakfast, lunch daily; dinner nightly 5:30-10 p.m.

Here's the place to go for an upscale interpretation of Santa Fe's cuisine. The small 58-room inn is just northwest of the historic plaza. The dining room is warm, with banquettes down each side and earth tones in the fabrics, wall murals and dark wood floors.

The setting makes for a quiet breakfast spot, where you'll find lighter dishes such as a house-made granola with yogurt and berries, or fresh berries and cream. We went for a more substantial dish called the Anasazi Benedict, a wonderful stack of corn chipotle pancakes topped with slices of chicken apple sausage and a tangy/spicy jalapeno hollandaise sauce — the perfect fuel for sightseeing.

We also were tempted by the blue corn and blueberry flapjacks with strawberry butter, the green chili breakfast burrito and the rancho breakfast skillet of roasted potatoes, black beans, asadero cheese and red and green salsas, all nestled together with eggs of your choice. But, hey, there's only so much we could handle at 8 a.m.