



ROSEWOOD
INN OF THE ANASAZI
SANTA FE

starters

Lemongrass-Infused Shrimp Consommé

Shrimp Ravioli, Chile-Lime Jicama
16

Mixed Baby Green Salad

Heirloom Tomato, Cucumber, Shaved Asparagus
Spicy Walnut, Parmesan Crisp
Kalamata Vinaigrette
13

Heirloom Beet Salad

Living Watercress and Frisée Blend
Goat Cheese-Pepita Croquettes
Jerez Vinaigrette
14

Marinated Salmon Salad

Butter Lettuce, Confit Tomatoes, Pickled Chayote
Roasted Jalapeño Dressing
14

Duck Enchilada Molé

Pico de Gallo and Cilantro Sour Cream
14

Shrimp Dusted Crab Cake

Rajas Piperade
Avocado-Tomatillo Dressing and Curry Oil
16

Octopus & Chorizo Medley

Garbanzo Purée, Sun Blushed Tomatoes, Artichokes
Squid Ink Vinaigrette
14

Tuna Tartare

Buffalo Mozzarella, Heirloom Tomato and Gazpacho Caviar
16

Roasted Quail

Risotto, Butternut Squash, Spinach, Edamame, Queso Fresco
16

entrées

Roasted Barramundi

Sautéed Bok Choy, Pearl Cous Cous, Poblano Paella
Tomato-Sherry Sauce
29

Diver Scallops and Kurobuta Pork Belly

Apple-Celery Root Mash, Sugar Snap Peas
Bourbon Glaze

29

Achiote Grilled Atlantic Salmon

Vanilla-Sweet Potato Purée, Spinach, Chayote Tempura
Cilantro -Lime Sauce

28

Grilled Elk Tenderloin

Baby Root Vegetables, Goat Cheese Dumplings, Swiss Chard
Carmelized Onion Jus

40

Lamb Roast

Jalapeño-Cheddar Croquettes, Mixed Vegetable Ragoût
Cherry Molé

38

Sous-Vide Chicken Breast

Poblano, Rioja Chorizo, Black Bean Purée
Artichoke Barigoule Pan Jus

25

Angus Beef Duet

Cascabel and Bacon Short Ribs, Roasted Tenderloin
Truffled Gnocchi, Spinach, Wild Mushrooms, Diablo Sauce

39

Achiote Chile Roasted Duck Breast

Plantain Purée, Tinga Onions
Orange-Tomatillo Gastrique

27

Pan Fried Poblano Gnocchi

Queso Fresco, Mixed Vegetables, Wild Mushrooms
Ranchera Sauce

18

s i d e s

Poblano Gnocchi	6	Mixed Vegetables	5
Grilled Asparagus	8	Sautéed Spinach	5
Anasazi Chile Fries	6	Jalapeño-Cheddar Croquettes	6
Seasonal Mushrooms	8	Sweet Potato Purée	5

Executive Chef Juan Bochenski

Sous Chef Alejandro Hernandez

For parties of six or more, a twenty percent service charge is automatically added.
A five dollar charge is applied on Split Entrées.

We kindly request your cooperation in refraining from cell phone usage in the