



ROSEWOOD
INN OF THE ANASAZI
SANTA FE

Santa Fe Restaurant Week
March 4th - 11th, 2012

Dinner Menu
\$30 per person

choice of starter

Marinated Salmon Salad

Butter Lettuce, Goat Cheese, Confit Tomatoes and Pickled Chayote
Roasted Jalapeño Dressing

Smoked Chicken Tortilla Soup

Asadero Cheese, Red Chile Oil

Hand Selected Salad Greens

Spring Greens, “Crudo Verde” Vegetables
Cold Press Olive Oil and White Balsamic Dressing

choice of entrée

Poblano Peppers and Rioja Chorizo Poached Chicken Breast

Black Bean Puree, Artichoke Barigoule Pan Juices

Duo of Beef

Short Rib Enchilada, Grilled Sous Vide Flank Steak
Corn Succotash and Guajillo Sauce

Roasted Mahi Mahi

Sautéed Bok Choy, Pearl Cous Cous Paella
Tomato Sherry Sauce

choice of dessert

Chocolate Coulant

Cajeta Ice Cream, Pistachio “Soil”

Berry Crumble

Vanilla Ice Cream, Mint Coulis

Trio of Fruits and Housemade Sorbets

Mint Coulis and Pineapple Tuile

Executive Chef Juan Bochenski

Sous Chef Alejandro Hernandez