



ROSEWOOD
INN OF THE ANASAZI
SANTA FE

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

Lunch Menu
\$20 per person

choice of starter

Tortilla Soup or Daily Creation

Traditional Garnishes

Tajine Spice Cured Salmon Salad

Frisse Mix, Confit Tomatoes
Walnuts and Guava Dressing

Grilled Asparagus Salad

Mixed Baby Greens, Parmesan Crisps, Cherry Tomatoes
White Balsamic Dressing and Kalamta Olive Oil

choice of entrée

Duo of Beef

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

Anasazi Achiote Organic Chicken Sandwich

Crisp Bacon, Avocado Slices, Pepper Jack Cheese
Chipotle Mayonnaise and Oregano Fries

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 Julio Cabrera