

## Restaurant Week Dinner Prix Fixe \$45 per Person

### FIRST COURSE

Wild Mushroom Bisque, Truffle and Manchego Crisp

Little Gem Lettuce, Spicy Caesar Dressing and Crunchy Breadcrumbs

### ENTRÉE

Winter Squash Ravioli, Carrots and Asparagus, Parmigiano-Reggiano, Sage Brown Butter

Shrimp & Sea Scallop Pozole with Roasted Poblano Chiles, Fennel, Chorizo and Caldo Verde

Smoked Duck Breast with Chile Roasted Squash, Black Kale and Faro Risotto with Cherry Mole

### DESSERT

Ancho Chile-Espresso Brownie with Cherry Ice Cream

Flan with Cajeta Sauce and Biscochitos

### Local Partners

The Anasazi Restaurant partners with local farms and purveyors to provide our guests with fresh, seasonal produce throughout the year. Our local partnerships currently include: Above Sea Level, Beck & Bulow Ranch, Freshies of New Mexico, Urban Rebel Farms, Mescalero Apache Tribe Growing Opportunities Organic Farm, La Montañita Co-Op, Bountiful Cow Dairy, Sage Bakery, and Talus Wind Ranch.