

## Restaurant Week Lunch Prix Fixe \$35 per Person

### STARTER

Roasted Shisito's and Shiitake's, Stir-Fry Bok Choy and Spicy Peanuts

Achiote-Coconut Shrimp Tamal with Charred Leeks and Mezcal Cream

Hazelnut Duck Cake, Arugula Salad Piquillo Sauce

### ENTRÉE

Stacked Enchiladas, Blue Corn Tortillas, Squash, Oyster Mushrooms  
Anasazi Beans and Guajillo Sauce

Lamb Strip Loin, Creamed Spinach, Haystack Potatoes, Chipotle Sauce

Ruby Red Trout with Almond and Red Chile Crust, Heirloom Tomato,  
Arugula, Charred Avocado and Shishito Peppers on Toasted Sourdough

### 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.