

# Dinner

## First Course

Tortilla Soup 13  
Corn, Asadero Cheese and Cilantro

Farmers Market Inspired Seasonal Soup

Little Gem Butter Lettuce 15  
Virga Blue Cheese, Pimento, White Anchovy and Lemon Vinaigrette

Arugula-Citrus Salad 17  
Fresh Chevre, Heirloom Tomatoes, Olives and Artichoke Chips

Grilled Portabella Mushroom 18  
Pork Belly, Spinach, Sherry Vinegar and Tobacco Onions

Shellfish Tomato Salad 19  
Crab & Crawfish, Local Heirloom Tomatoes, Avocado, Roasted Peppers,  
Watercress and Remoulade

Ancho Glazed Octopus 20  
Compressed Watermelon, Arugula and Pineapple-Basil Salsa

Crunchy Yellowfin Tuna 19  
Southwestern Slaw, Wasabi Crema and Pickled Ginger

Local Bison Tartare 20  
Bone Marrow, Green Chile and Cranberry-Horseradish Chutney

Pulled Duck Quesadilla 22  
Asadero Cheese, Guacamole and Pico de Gallo

Lobster Tacos 28  
Yellow Pepper Salsa and Papaya Salad

Perle de Blanc Escargot 30  
Mushroom Agnolotti, Leek and Chili Butter, Gorgonzola and Walnuts

<p>Shellfish Tower 100 Maine Lobster, Crab Legs &amp; Claws, Scallops, Mussels, Shrimp and Oysters</p>
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# ENTRÉE

Lemon Ricotta Ravioli 28

Sautéed Heirloom Tomatoes, and Grilled Artichoke Hearts

Shellfish Pozole 30

Pink Hominy, Chorizo, Fennel, Poblano and Herb Tomato Broth

Scottish Salmon 36

Green Chili Polenta, Local Oyster Mushrooms, Spinach and Jalapeno-Citrus Glaze

Chevre Mousse Stuffed Chicken Breast 32

Truffle Risotto Cake, Baby Carrots, Chayote Squash and Herb Gravy

Applewood Smoked Duck Breast 40

Wild Rice Potato Cakes, Crispy Scallions and Serrano-Plum Sauce

Talus Ranch Pork Chop 42

Mussels, Watercress, Curly Sweet Potato Fries and Fermented Black Bean Sauce

Pistachio Crusted Lamb Chops 45

Roasted Eggplant, Whipped Potatoes and Smoky Tomato Harissa

Mescalero Apache Prime Angus Striploin 48

Crunchy Lobster Relleno and Red Chili Sauce

Local Bison Chateaubriand 50

Grilled Asparagus, Anasazi Beans and Hatch Chili Béarnaise

## SIMPLY PREPARED

Grilled Pork Chops 35

Grilled Lamb Chops 42

Roasted Chicken Breast 30

Grilled Scottish Salmon Filet 36

Grilled Bison Filet Mignon 42

Prime Striploin 45

Vegetable Platter MP

## Sides

Curly Fries

Grilled Asparagus

Anasazi Beans

Sweet Potato Fries

## Sauces

Green Chile Béarnaise

Red Wine Reduction

Smoky Tomato Harissa

Red Chile Mole