Dinner

To Share

Spicy Green Chile Tapenade, Charred Tomato, Crostini  12
Blue Corn Flat Bread, Cured Salmon, Onion Crema, Lemon, Crispy Capers  23
Duck Empanadas with Poblano Sauce, Chipotle Sauce and Crème Fraiche  19
Crunchy Shiitake Tacos, Manchego, Truffle, Pickled Onions  16

First Course

Tortilla Soup with Roasted Corn and Asadero Cheese  13
Today’s Soup MP
Tuna Tartare, Avocado, Cucumber, Serrano, Fennel  13
Seasonal Mixed Greens, Fresh Herbs, Sherry Vinegar, SF Olive Oil  13
Little Gem Romaine, Spicy Caesar Dressing, Shaved Parm, Crunchy Breadcrumbs  14
Shrimp Cocktail with Pico de Gallo and Spicy Avocado Sauce  22
Venison Carpaccio, Huitlacoche, Red Onion, Capers, Lacey Bread  21
Beet Salad, Baby Greens, Truffle Chèvre, Spicy Pecans and Clementine Vinaigrette  15
Crispy Pork Belly, Wild Mushrooms, Baby Spinach, Egg, Ancho Dressing  16
Crispy Octopus over Saffron-Potato Puree with Morcilla, Olives and Tomatoes  20

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, and Urban Rebel Farms, Mescalero Apache Tribe Growing Opportunities Organic Farm, La Montañita Co-Op, Bountiful Cow Dairy, Sage Bakery and Talus Wind Ranch.
Main Course

Butternut Squash Ravioli, Carrots and Green Beans, Parmigiano-Reggiano  28
Fried Sage and Pine Nuts

Local Trout with Bacon and Swiss Chard, Crispy Potatoes and Red Shallot Vinaigrette  34

Salmon on Green Chile Polenta with Wild Mushroom, Spinach Sauté and Salsa Verde  36

Seared Sea Scallops over Shrimp Pozole with Chorizo, Poblano, Fennel and Caldo Verde  38

Garlic Roasted Chicken on Spaghetti Squash with Carrots and Guajillo Chile Sauce  36

Smoked Duck Breast, Chile Roasted Squash, Kale and Faro Risotto with Cherry Mole  40

Apache Strip Steak with Grilled Vegetables, Crispy Potatoes and Green Chile Béarnaise  48

Chipotle Rubbed Lamb Chops, Roasted Fingerling Potatoes and “Quick” Calabacitas  45

Mi Casa Su Casa
Pork Shank, Slowly Braised with Chiles, Spices, Roasted Plantains and Anasazi Beans
Garnished with Radish, Pineapple Pico, Queso Fresco and Fresh Corn Tortillas
Serves Two  70

Simply Prepared

Main Dish
Scottish Salmon Filet  36
Sautéed Local Trout  32
Roasted Chicken  36
Grilled Lamb Chops  45
Prime NY Strip  48

Sides
Green Beans
Sautéed Spinach
Anasazi Beans
Crispy Potatoes
Whipped Potatoes

Sauces
Green Chile Béarnaise
Red Wine Reduction
Red Chile Mole
Salsa Verde
Peppercorn Sauce

Executive Chef, Peter Obrien
Chef de Cuisine, Julio Cabrera
Sous Chef, Fernando Munoz