

Easter Prix Fixe

April 12, 2020
\$80 per person

Starter

Prosciutto Wrapped White Asparagus, Roasted Fig Vinaigrette, Shaved Idiazabal

Achiote Coconut Shrimp Ceviche, Chilled Cucumber & Avocado Soup

Roasted Beets, Truffle Whipped Goat Cheese, Baby Greens, Clementine Vinaigrette

Nine Grain Avocado Toast, Tequila Cured Salmon, Fennel Crème Fraiche, Radishes

Entrée

Grilled Loin of Lamb, Truffle Pommes Gratin, Fennel & Artichoke Confit

Grilled Trout, Polenta, Spinach Sauté, Apple Wood Smoked Bacon, Red Shallot Dressing

Roasted Pheasant Breast, Spring Pea Risotto, Hazel Nut Roasted Carrots

Bison Tenderloin, Stewed Anasazi Beans, Red Charred, Roasted Garlic, Porcini Mushrooms

Dessert

Pineapple Upside Down Cake, Coconut Sorbet

Angel Food Cake, Strawberry Ice Cream Sandwich, Chocolate Sauce

Nut Tart, Honey Rum Raisin Ice Cream

Rosebud Explorer Menu

\$35 per child (12 or younger)

French Toast & Strawberry Skewers, Sauce Romanoff

Parmesan Panko Crusted Chicken, Broccoli Sauté, Buttermilk Dressing

Banana Split, Strawberry, Chocolate, Vanilla Ice Cream, Chocolate Sauce

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.

Executive Chef, Peter O'Brien
Chef de Cuisine, Julio Cabrera
Sous Chef, Fernando Munoz