

Mother's Day Prix Fixe

May 10, 2020
\$80 per person

Starter

Crab Salad, Cucumber, Asparagus, Avocado Puree, Citrus Dressing

Heirloom Tomatoes, Burrata, Olive Toast, Basil, Calabrian-Anchovy Dressing

Foie Gras Torchon, Chilled Blue Berry Soup

Tequila Cured Salmon, Blue Corn Blini, Grilled Onion Crema, Crispy Capers

Entrée

Shrimp Sauté, Saffron Linguini, Tomato Basil Fondue

Smoked Bandera Quail, Cornbread-Andouille Stuffing, Anasazi Beans & Rice

Almond Roasted Ruby Red Trout, Cauliflower Puree, Bacon Braised Green Beans

Chipotle Glazed Lamb Loin, Spinach Puree, Calabacitas, Spicy Haystack Potatoes

Dessert

Grand Marnier Crème Brulee, Fresh Raspberries

Olive Cake, Citrus Gelato, Black Berries

Warm Chocolate Cake, Espresso Ice Cream

Rosebud Explorer Menu

\$35 per child (12 or younger)

Bison Cheeseburger Sliders, French Fries, Banana & Blueberry Cup

Parmesan-Panko Crusted Chicken Tenders, Truffle Macaroni & Cheese

Nathen's Pigs in a Blanket, French Fries, Steamed Broccolini

Cookies & Cupcakes

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