



## Thanksgiving Day 2021

Fine Dining 11am – 3:30pm (last seating)

### SHARE

#### SEARED FOIE GRAS | 20

le bella farms grade "A", sherry black mission fig reduction, honeycomb, toasted bread

#### JUMBO LUMP CRAB CAKE | 19

smoked tomato aioli, fried leek, tiny cilantro

#### WASABI CRUSTED TUNA | 18

tempura fried mushroom, pickled vegetable sambal citrus soy, tobikko wasabi

#### FRIED POLENTA | 15

balsamic reduction, basil puree, frico tuile

#### STEAK TARTARE | 21

filet mignon & ribeye tossed in fresh horseradish scented with herbs de provence, egg yolk, chive oil, house made lavash

### GREENS

#### SPRING GREENS | 15

salt roasted beet, toasted pine nuts, green apple, tamari candied pecans, bleu cheese, roasted bosc pear vinaigrette

#### CAESAR | 14

baby red romaine hearts, grana padano, herbed crouton, caesar dressing  
white anchovies upon request | ADD 2

#### THE LITTLE GEM | 15

little gem lettuce, heirloom tomatoes, mozzarella, applewood smoked bacon, lemon basil vinaigrette

### MAINS

#### HERBED ROASTED TURKEY BREAST | 43

foie gras & pear brioche bread pudding, buttered baby carrots, garlic baby red mashers, riesling gravy

#### HOUSEMADE PAPPARDELLE | 29

roasted butternut squash, blistered baby heirloom tomato, toasted pine nuts, brown butter sage shaved grana padano,  
add grilled chicken ADD 9  
add grilled shrimp ADD 15

#### MISO HONEY GLAZED TIGER SHRIMP | 43

edamame mushroom jasmine rice, asian slaw

#### CHEF'S FRESH CATCH | MP

Chef Martin's daily seafood creation

#### CHICKEN CHOP | 32

herb brined & roasted bone in chicken breast, parsnip & carrot chips, leek risotto, marsala honey black pepper gastrique

#### WHITE MARBLE FARM BONE-IN PORK CHOP ADOVADO | 39

14oz, creamy goat cheese polenta, mexican squash, grilled avocado salsa

#### FILET OF BEEF | 52

8oz, grilled, local white cheddar mashed potato, sauté of butternut squash, parsnip & roasted beet, brandy peppercorn demi-glace

#### GRILLED RIBEYE | 49

16 oz, grilled, bone marrow encrusted, duck fat roasted potatoes, ratatouille, rosemary demi-glace

#### "MARCHO FARMS" ROASTED LAMB RACK | 53

potato, beet & feta hash, chef's vegetables, caramelized tandoori spiced orange glaze

### SPLIT ENTREE PLATE CHARGE | 12

### SIDES | 11

RATATOUILLE

CREAMY GOAT CHEESE POLENTA

ROASTED FOREST MUSHROOMS

DUCK FAT ROASTED POTATOES

LOCAL CHEDDAR MASHED POTATOES

CHEF'S SEASONAL VEGETABLE

## Executive Chef J. Martin Torrez

\*\* FOR THE SAFETY AND HEALTH OF OUR PATRONS, THIS MENU IS SINGLE USE \*\*

PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

\*\* NO SUBSTITUTIONS PLEASE \*\*

CONTAINS GLUTEN

VEGAN

120216101

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM

consuming raw or undercooked food or eggs may result in food borne illness.

Menu is subject to change due to seasonal availability

# FROM THE BAR

## WINES BY THE GLASS

**ST. SUPERY**, sauvignon blanc, napa valley 12  
**YES WAY ROSÉ**, rosé, france 12  
**VARA**, viura, nm 13  
**RAMEY**, chardonnay, sonoma, ca 19  
**RICHTER**, riesling, mosel, germany 12  
**WILLAKENZIE EST**, pinot noir, willamette valley, or 19  
**MATANZAS CREEK**, merlot, sonoma, ca 14  
**PETITE PETIT**, petite sirah, lodi, ca 12

**BONANZA**, by caymus, cabernet sauvignon, ca 13  
**DUCKHORN CANVASBACK**, cabernet sauvignon, wa 31  
**QUILT** cabernet sauvignon, napa valley, ca 16  
**SHANNON RIDGE**, cabernet sauvignon 19  
**EDMEADES**, zinfandel, mendocino, ca 12  
**SILVER OAK**, alexander valley, sonoma county, ca 54  
**GRUET**, brut, albuquerque, nm 12

## BEER

### BOTTLES/CANS

**MILLER LITE** | 6  
**DOS XX** | 6  
**COORS LIGHT, 16 OZ** | 8  
**SPATEN OPTIMATOR** | 8  
**PERONI** | 8  
**LA CUMBRE "BEER", 16 OZ** | 8  
**LA CUMBRE LUMINOSITY, HAZY IPA, 16OZ** | 8  
**MARBLE DOUBLE WHITE TRIPLE BERRY** | 8  
**ESTRELLA DAMM DURA** gluten free | 8  
**PAULANER RADLER GRAPEFRUIT, 16OZ** | 8  
**CHIMAY GRANDE RESERVE "BLUE"** | 10  
**HEINEKEN 0.0 (non-alcoholic)** | 6

### ON DRAFT

**LA CUMBRE MALPAIS STOUT** | 9  
albuquerque • stout • 7.0%  
**NORTH COAST SCRIMSHAW PILSNER** | 9  
california • pilsner • 4.5%  
**KENTUCKY VANILLA BARREL CREAM** | 9  
kentucky • cream ale • 5.5%  
**DELERIUM TREMENS** | 10  
belgium • belgian-style ale • 9%  
**BOSQUE SCOTIA** | 9  
albuquerque • brown ale • 8.4%  
**BOSQUE JETTY JACK AMBER** | 9  
albuquerque • amber ale • 5.8%  
**SANDIA WATERMELON CIDER** | 9  
albuquerque • hard cider • 5.5%  
**BOSQUE ELEPHANTS ON PARADE** | 9  
albuquerque • fruited wheat beer • 5.5%  
**LA CUMBRE ELEVATED IPA** | 9  
albuquerque • ipa • 7.2%  
**SANTA FE NUT BROWN** | 9  
new mexico • brown ale • 5.2%  
**SANTA FE 7K IPA** | 9  
new mexico • ipa • 7%  
**MARBLE DOUBLE WHITE** | 9  
new mexico • Belgian hazy • 7%

## SIGNATURE COCKTAILS

**WHISKEY RIDGE** | 18  
woodford, hine cognac, demerara,  
flamed orange  
**EGO BOOST** | 15  
vermouth, benedictine, absinth  
**SHORT SWING** | 16  
rum, cynar, maraschino liquor, grapefruit,  
lime simple  
**TRAM CAR** | 15  
rye whiskey, apricot, demerara, lemon  
**THE FELDSPAR** | 15  
house made peaflower gin, lemon, lavender  
syrup, lemon twist

**TEN 3 MARGARITA** | 16  
el tesoro anejo, muddled lime, agave nectar,  
gran marnier, green chile & pineapple syrup,  
green chile salt,  
**SLACK LINE** | 15  
tequila or gin, aperol, alto verde amaro  
**5TH SISTER** | 16  
tequila, dolin blanc, grapefruit, rosemary,  
lime agave, soda  
**SANDIA PINK** | 15  
vodka, linie, strawberry, watermelon, lemon

120216101

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM

consuming raw or undercooked food or eggs may result in food borne illness.  
Menu is subject to change due to seasonal availability