



SHARE

FRIED SQUASH BLOSSOM | 16

la cumbre “beer” battered, stuffed with NM goat cheese, roasted poblano puree, NM red chile oil, charred corn, cotija

SEARED FOIE GRAS | 20

la bella farms grade “A”, sherry black mission fig reduction, golden beet gastrique, honey comb, toasted bread

JUMBO LUMP CRAB CAKE | 21

smoked tomato aioli, dom petroff siberian caviar

LOBSTER EGGROLL | 21

shredded cabbage, shiitake mushroom, bell peppers, avocado crema, blood orange sweet & sour

SURF & TURF TARTARE | 25

filet mignon & ribeye tossed in fresh horseradish, scented with herbs de provence, egg yolk, chive oil, sashimi grade tuna, avocado, pickled ginger, soy caviar, house made lavash & wontons

GREENS

THE WEDGE | 16

iceberg, pancetta lardons, pickled vegetables, baby heirloom tomatoes, “point reyes” bleu cheese vinaigrette, enhanced with a hint of bone marrow salt

CAESAR | 15

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

SANDIA SALAD | 16

watercress, fresh watermelon, heirloom tomatoes, roasted beets, drunken goat cheese, toasted pistachio, red wine vinaigrette, 25 year aged balsamic

MAINS

HOUSEMADE PAPPARDELLE | 29

patty pan squash, oven dried baby heirloom tomato, chamuco’s anejo tequila lime butter
shaved grana Padano
add grilled chicken | ADD 9
add grilled shrimp | ADD 15

GAMBAS TORREZ | 43

paella style rice cake, spinach chorizo, lemon saffron butter

CHEF’S FRESH CATCH | MP

Chef Martin’s daily seafood creation

CHICKEN CHOP | 34

prosciutto wrapped bone in chop, stuffed with sundried tomato and pesto, asparagus risotto, natural chicken jus

WHITE MARBLE FARM BONE-IN PORK CHOP ADOVADO | 41

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

FILET OF BEEF | 54

8oz grilled, yukon gold garlic mashed potato, balsamic marinated grilled red onion, roasted bone marrow & foie gras peppercorn demi-glace

GRILLED RIBEYE | 51

16oz 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

JUMBO ASPARAGUS & POTATO CANNELLONI | 29

sautéed mushrooms, baby heirloom confit

SPLIT ENTREE PLATE CHARGE | 12

SIDES | 11

RATATOUILLE

ASPARAGUS RISOTTO

CREAMY GOAT CHEESE POLENTA

ROASTED FOREST MUSHROOMS

DUCK FAT ROASTED POTATOES

YUKON GOLD GARLIC MASHED POTATOES

CHEF’S SEASONAL VEGETABLE

Executive Chef: J. Martin Torrez, Executive Sous Chef: Duece Sandoval, Sous Chef: Rey Horcasitas

**** 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

 CONTAINS GLUTEN  VEGAN

Emerging from the distinct topography of Sandia Peak, a majestic 10,300 feet above sea level, TEN3 offers a breathtaking dining experience meant to be savored bite by bite. Each of our dishes are thoughtfully and responsibly prepared from scratch, emphasizing the unique flavors of the region and utilizing locally sourced ingredients whenever possible. We hope you discover joyous moments of flavor, scenery and community you’ll want to return to time and time again.

22020340

#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