



## SHARE

### HOUSEMADE TORTELLINI | 18

stuffed with mushroom duxelles, gruyere cheese, house roasted heirloom tomato, amaretto cream sauce, grated grana padano

### SEARED FOIE GRAS | 31

hudson valley grade "A", caramelized apple, sea salt pistachio dust, blueberry gastrique, toasted housemade crostini

### JUMBO LUMP CRAB CAKE | 27

smoked black truffled herb de province aioli, fried leek, dom petroff siberian caviar

### OYSTERS LA LUZ | 23

baked oysters / creamy bourbon crawfish stuffing to include organic spinach, applewood smoked bacon, grana padana / NM Christmas style lavosh / charred lemon

### SURF & TURF TARTARE | 35

A5 kogashima wagyu ribeye & filet mignon tossed in fresh horseradish, scented with herbs de provence, egg yolk, chive oil sashimi grade tuna, avocado, soy caviar, house made lavash & wontons

## GREENS

### THE WEDGE | 18

local organic iceberg, pancetta lardons, pickled vegetables, baby heirloom tomatoes, "point Reyes" bleu cheese vinaigrette, enhanced with a hint of Chef Martins secret recipe bone marrow salt

### CAESAR | 16

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

### WINTER SALAD | 19

micro greens, roasted black mission fig, bosc pear, manchego cheese, organic golden beets, toasted pecans, maple sherry vinaigrette

## VALENTINE'S WEEKEND 2023 FEATURES

## MAINS

### HOUSEMADE RAVIOLI | 32

asparagus sweet pea sweet pea & grana padana stuffing blistered baby tomatoes / lemon butter  
add grilled chicken ADD 10  
add grilled shrimp ADD 16

### GAMBAS TORREZ | 49

sautéed jumbo shrimp, paella style rice cake, imported spanish chorizo, lemon saffron butter, charred lemon

### PROSCIUTTO WRAPPED LOBSTER TAIL | 72

8oz warm water tail / seared / white asparagus puree colorful cauliflower / burnt carrot miso

### CHICKEN CHOP | 39

25yr aged prosciutto wrapped bone in chicken chop, stuffed with sundried tomato and pesto, asparagus risotto, natural chicken jus

### WHITE MARBLE FARM BONE-IN PORK CHOP ADOVADO | 49

creamy goat cheese polenta, sautéed squash, grilled avocado salsa

### FILET OF BEEF | 62

grilled, black truffled yukon gold mashed potatoes, fried organic beet nest, roasted bone marrow & foie gras peppercorn demi-glace

### GRILLED RIBEYE | 59

grilled, encrusted with Chef Martins secret bone marrow salt, duck fat roasted potatoes, horseradish roasted heirloom baby carrots & snow peas, whiskey & forest mushroom demi-glace

### NEW ZEALAND ROASTED LAMB RACK | 66

sautéed kale & caramelized fennel, pumpkin butternut squash & sage puree, luxardo cherry port wine reduction

### JUMBO ASPARAGUS/POTATO CANNELLONI | 29

sautéed mushrooms, baby heirloom confit

## SPLIT ENTREE PLATE CHARGE | 15

## SIDES | 13

### ASPARAGUS RISOTTO

### SAUTEED BABY KALE & CARAMELIZED FENNEL

### CREAMY GOAT CHEESE POLENTA

### ROASTED FOREST MUSHROOMS

### DUCK FAT ROASTED POTATOES

### HORSERADISH ROASTED BABY CARROTS & SNOW PEAS

### BLACK TRUFFLED YUKON GOLD MASHED POTATOES

## *Executive Chef J. Martin Torrez*

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

**\*\* NO SUBSTITUTIONS PLEASE \*\***

CONTAINS GLUTEN VEGAN \*Many Items can be prepared Gluten Free – Please ask your Server \*

*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.*

22029021

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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

**KIM CRAWFORD**, sauvignon blanc, nz 15  
**THE PALE**, rose', fr 16  
**RAMEY**, chardonnay, sonoma, ca 29  
**RICHTER**, riesling, germany 14  
**PINE RIDGE**, chenin blanc/viognier, napa 14  
**BENVOLIO**, pinot grigio, friuli, it 15  
**GRUET**, brut, albuquerque, nm 17  
**TRAPPICHE BROQUEL**, malbec, mendoza, ar 15  
**WILLAKENZIE EST**, pinot noir, willamette valley, or 27

**MATANZAS CREEK**, merlot, sonoma, ca 23  
**PETITE PETIT**, petite sirah, lodi, ca 14  
**BONANZA**, by caymus, cabernet sauvignon, ca 15  
**ICONOCLAST** by chimney rock, cab sauv 25  
**DUCKHORN CANVASBACK**, cab sauv, wa 33  
**SILVER OAK**, cab sauv, sonoma county ca 56  
**EDMEADES**, zinfandel, mendocino, ca 14

## BEER

### BOTTLES/CANS

**MILLER LITE** | 8  
**DOS XX** | 8  
**COORS LIGHT, 16 OZ** | 10  
**PERONI** | 10  
**LA CUMBRE "BEER", 16 OZ** | 10  
**LA CUMBRE "SEASONAL", HAZY IPA, 16OZ** | 10  
**MARBLE DOUBLE WHITE TRIPLE BERRY** | 10  
**ESTRELLA DAMM DURA** gluten free | 10  
**PRAIRE SPICY PICKLE MONSTER** | 10  
**PAULANER RADLER GRAPEFRUIT, 16OZ** | 10  
**CHIMAY GRANDE RESERVE "BLUE"** | 14  
**CLAUSTHALER (non-alcoholic)** | 9

### ON DRAFT

**LA CUMBRE MALPAIS STOUT** | 11  
albuquerque • stout • 7.0%  
**NORTH COAST SCRIMSHAW PILSNER** | 11  
california • pilsner • 4.5%  
**KENTUCKY VANILLA BARREL CREAM** | 12  
kentucky • cream ale • 5.5%  
**DELERIUM TREMENS** | 15  
belgium • belgian-style ale • 9%  
**BOSQUE SCOTIA** | 11  
albuquerque • brown ale • 8.4%  
**BOSQUE JETTY JACK AMBER** | 11  
albuquerque • amber ale • 5.8%  
**SANDIA WATERMELON CIDER** | 11  
albuquerque • hard cider • 5.5%  
**BOSQUE ELEPHANTS ON PARADE** | 11  
albuquerque • fruited wheat beer • 5.5%  
**LA CUMBRE ELEVATED IPA** | 11  
albuquerque • ipa • 7.2%  
**SANTA FE NUT BROWN** | 11  
new mexico • brown ale • 5.2%  
**SANTA FE 7K IPA** | 11  
new mexico • ipa • 7%  
**LA CUMBRE "A SLICE OF HEFEN"** | 11  
new mexico • bavarian style • 5.4%

## SIGNATURE COCKTAILS

**WHISKEY RIDGE** | 18  
woodford, hine cognac, angostura, demerara,  
flamed orange  
**KIWANIS** | 17  
havana club anejo rum, amaretto, kahlua,  
house made pumpkin syrup, egg white,  
graham cracker crust  
**LA VENTANA** | 17  
dark cacao infused mescal, house made  
vanilla grenadine, orange bitters, cinnamon  
orange wheel

**THE FELDSPAR** | 17  
house made peaflower gin, lemon, lavender  
syrup, lemon twist  
**TEN 3 MARGARITA** | 18  
el tesoro anejo, muddled lime, grand  
marnier, green chile & pineapple syrup  
**ASTON** | 17  
agapao coffee infused antica vermouth, old  
overholt rye, Torrez 10yr brandy, candied  
smoked luxardo cherry  
**SANDIA PINK** | 17  
vodka, strawberry, watermelon, lemon

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