



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 chive potato bread

JUMBO LUMP CRAB CAKE | 27

smoked black truffled herb de province aioli, fried leek, dom Petroff Siberian caviar

OYSTERS LA LUZ | 23

Oysters, creamy bourbon stuffing that includes crawfish, applewood smoked bacon, organic spinach, grana padana, panko, NM holiday 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, pickled ginger, soy caviar, house made lavash & wontons

GREENS

THE WEDGE | 18

iceberg, pancetta lardons, pickled vegetables, baby heirloom tomatoes, "point Reyes" bleu cheese vinaigrette, enhanced with a hint of 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.

MAINS

HOUSEMADE RAVIOLI | 32

asparagus, sweet pea & grana Padano stuffing, blistered baby tomatoes, lemon beurre blanc
add grilled chicken | ADD 10
add grilled shrimp | ADD 16

GAMBAS TORREZ | 49

paella style rice cake, spanish chorizo, lemon saffron butter

PROSCIUTTO WRAPPED LOBSTER TAIL | 72

8oz warm water tail, wrapped & seared 25yr old prosciutto, white asparagus puree, colorful cauliflower burnt carrot miso

CHICKEN CHOP | 39

lemon honey herbed brined, leek risotto, parsnip & carrot crunch, marsala honey black pepper gastrique

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

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

FILET OF BEEF | 62

8oz grilled, black truffled mashed potatoes, organic fried beet nest, roasted bone marrow & foie gras peppercorn demi-glace

GRILLED RIBEYE | 59

16oz grilled, encrusted with Chef Martin's 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

sauteed 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

LEEK RISOTTO

SAUTEED BABY KALE & CARMELIZED 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 8 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 *

Children's Menu is not available in the Fine Dining Room.

*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. *

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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