TEN 3

SHARE

SQUASH BLOSSOM | 20
la cumbre "beer" battered, nm goat cheese stuffed, roasted poblano puree, charred organic, chimayo red chile oil

SEARED FOIE GRAS | 32
hudson valley grade "A", caramelized apple, sea salt pistachio dust, blueberry gastrique, toasted housemade crostini

JUMBO LUMP CRAB CAKE | 34
mexican super lump crab meat, smoked black truffled herb de provence aioli, fried leek, dom petroff siberian caviar

OYSTERS LA LUZ | 26
baked oysters, creamy bourbon crawfish stuffing to include organic spinach, applewood smoked bacon, grana padano, nm christmas style lavosh, charred lemon

COLORADO ELK CARPACCIO | 35
thinly sliced elk tenderloin, sandia pine needle infused olive oil, grana padano, pickled vegetables, nm red chile oil, house made rosemary baguette / gluten free bread available upon request

CHEF MARTIN'S SIGNATURE MAC-N-CHEESE | 32
house made spaetzle, mexican super lump crab meat, lousiana crawfish, 5 cheese béchamel, fresh herbs, toasted breadcrumb

GREENS

THE WEDGE | 19
local organic iceberg, pork lardons, pickled vegetables, baby heirloom tomatoes, "point reyes" bleu cheese vinaigrette, enhanced with a hint of Chef Martins secret recipe bone marrow salt

CAESAR | 19
baby romaine hearts, grana padano, crisp prosciutto herbed crouton, horseradish caesar dressing
white anchovies upon request | ADD 3

SANDIA SALAD | 19
watercress, compressed watermelon, local feta cheese, candied pine nuts, salt roasted organic beets, watermelon raspberry vinaigrette

MAINS

HOUSEMADE RAVIOLI | 32
asparagus, sweet pea & grana padano stuffing, blistered baby tomatoes, lemon buerre blanc
add grilled chicken ADD 10
add grilled shrimp ADD 19

PIBIL DE CAMARONES | 51
sauteed jumbo mexican shrimp in an achiote pan sauce, avocado & lime forbidden rice, organic squash, grilled pineapple & red onion pico

CHEF'S FRESH CATCH | MP
Chef Martin's daily seafood creation

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
creamy goat cheese polenta, sautéed organic squash, grilled avocado salsa

FILET OF BEEF | 64
grilled, white cheddar yukon gold mashed potatoes, sauteed haricot vertes with pork lardons, roasted bone marrow & foie gras peppercorn demi-glace

GRILLED RIBEYE | 64
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
herb roasted sunchokes, fresh organic baby arugula, granny smith apple mint gastrique

JUMBO ASPARAGUS/POTATO CANNELLONI | 29
warm mushrooms quinoa salad, baby heirloom tomato confit

SPLIT ENTREE PLATE CHARGE | 15

SIDES | 14

LEEK RISOTTO

HARICOT VERTS & PORK LARDONS

WARM MUSHROOM QUINOA SALAD

CREAMY GOAT CHEESE POLENTA

DUCK FAT ROASTED POTATOES

HORSERADISH ROASTED BABY CARROTS & SNOW PEAS

WHITE CHEDDAR YUKON GOLD MASHED POTATOES

EXECUTIVE CHEF J. MARTIN TORREZ

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

**** NO SUBSTITUTIONS PLEASE ****

GLUTEN FREE **VEGETARIAN** ***Many Items can be prepared Gluten Free – Please ask your Server ***

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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