



## SHARE

### ARTISAN BREADS | 9

selection of chef stephanie's housemade artisan breads, hand crafted compound butters

### SEARED AHI TUNA | 29

ginger butternut puree, fresno pepper infused aioli, peach puree, frisée

### CAST IRON FOIE GRAS | 37

house made brioche, blackberry port gel marcona almond spread, nm red chile powder

### FILET MIGNON TARTARE | 28

usda prime filet mignon, shallot, capers cornichon, cured egg yolk, dijon emulsion, charred housemade sourdough

### BRAISED OCTOPUS | 32

harissa yam puree, squash apricot gel, cipollini onion

### CRISPY APPLE SHISO PORK BELLY | 29

white marble farms, fried apple puree, pickled fennel, caramelized fish sauce

### MISO GLAZED EGGPLANT | 23

sesame seed, miso glaze, fried garlic

## GREENS

### THE ROOT | 19

organic frisee, roasted root vegetables, pepita crumb, pickled onion, blood orange emulsion

### BUTTER LETTUCE | 19

butter leaf lettuce, bing cherries, boursin cheese, toasted pinon, cherry port vinaigrette

### APPLES & GREENS | 19

seasonal mixed greens, local granny smith apples shallot, heirloom tomato, gorgonzola dried local apple chips, sherry wine emulsion

## MAINS

### CRISPY CORNISH GAME HEN | 39

local tucumcari cheddar whipped potato, organic carrots, tableside chicken jus

### JUMBO SEA SCALLOPS | 59

sweet corn pinon risotto, sweet corn gel, wilted arugula

### PACIFIC BARRAMUNDI | 49

heirloom tomato broth, charred tomato, leeks roasted garlic orzo

### MAPLE LEAF FARMS DUCK BREAST | 46

roasted shallot parsnip puree, pickled blackberry israeli cous cous, parsnip

### KUROBUTA PORK TENDERLOIN | 57

montoya orchard apple cider, peppercorn brine white bean, local apple puree, fig mostarda

### FILET MIGNON | 66

usda prime 6oz, local tucumcari cheddar whipped potato, greens, guajillo bone marrow, demi sea salt

### CENTER CUT NY STRIP | 69

usda prime 12oz, buttery fondant potatoes, red chile honey broccolini puree, grilled broccolini

### BONE IN BISON RIBEYE | 186

nm fungi local oyster mushrooms, hasselback potatoes, candied garlic, mushroom butter

### MOUNTAIN FRESH | 36

zucchini, squash, sweet corn, tempura green chile, cipollini onion

### EGGPLANT ROLLATINI | 34

quinoa, red chile squash puree, charred zucchini, cilantro tuille

## SPLIT ENTREE PLATE CHARGE | 15

## SIDES | 14

### TEMPURA MUSHROOMS

### GRILLED BROCCOLINI

### HERBED HASSELBACK POTATOES

### SWEET CORN RISOTTO

### TUCUMCARI CHEDDAR WHIPPED POTATOES

### GUAJILLO BONEMARROW DEMI | 6

**Executive Sous Chef: Josh Garcia -Santa Domingo Pueblo**

**Sous Chef: Rich Powdrell - Bernalillo**

**Executive Pastry Chef: STEPHANIE VALERIO -ALBUQUERQUE, NM**

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 \*  
424130

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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