



HOLIDAY PRIX FIXE 2025

December 20th - 30th
Two Course 79++ | Three Course 89++ Per Person | 30++ for 5-10

SOUP

GREEN CHILE CORN CHOWDER ^v

Corn Chowder | Hatch Green Chile | Roasted Corn | Onions | Potatoes | Bell Peppers | Crispy Fried Leeks

LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil

APPETIZER

DUROC PORK BELLY

Braised | Port Wine Glaze | Apple and Green Chile Chutney | Rapini

CRAB CAKES

Cilantro Lime Aioli | Meyer Lemon Olive Oil | Spring Mix Salad

GUACAMOLE ^{*iv}

Freshly Prepared | Warm Crispy Tortilla Chips

SPINACH & BEET GOAT CHEESE SALAD ^v

Spinach | Red Beets | Goat Cheese
Roasted Shallot Vinaigrette | Candied Walnuts

LA FONDA CAESAR^v

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Sourdough Croutons

All First, Second & Third Course Items can be prepared Gluten Friendly ^{*}

NOTE: PLEASE ANTICIPATE A DELAY IN SERVICE IF YOU REQUEST MODIFICATIONS TO MENU ITEMS.

^{*} Gluten-Friendly | ^v Vegetarian

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.
Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

++Plus tax and service charge | We add a 22% service charge to every check



ENTRÉE

FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile

PORK OSSO BUCO

Roasted Braised Pork Shank | Creamy Risotto | Asparagus | Red Chile Demi-glace

HUITLACOCHÉ TAMAL *^{IV}

Chayote Slaw | Vichyssoise | Black Beans | Roasted Corn | Fried Epazote Leaves | Grilled Green Onions
Chicken Available Upon Request

CHICKEN SCHNITZEL

Redbird Farms Chicken Breast | "Jäger" Sauce | Market Vegetables | Roasted Garlic Mashed Potatoes
Lingonberry Jam

CHILEAN SEABASS *

Green Chile Risotto | Market Vegetables | Citrus Beurre Blanc | Micro Cilantro

BEEF TENDERLOIN OSCAR *

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes
Sautéed Asparagus | Green Chile Bernaise

SLOW ROASTED PRIME RIB *

Hollandaise | Grilled Asparagus | Silky Potato
Creamy Horseradish | Mojo Picante | Au Jus

DESSERT

FLAN *

Caramel Sauce | Whipped Cream

CHOCOLATE LAYER TORTE

Marscapone Whipped Cream | Chocolate Ganache | Fresh Raspberries

TRES LECHES

Vanilla Whipped Cream | Strawberries

BREAD PUDDING

Baguette | Croissant | Mexican Chocolate | Piñon | Raisins | Rum Crème Anglaise

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