



NEW YEAR'S EVE PRIX FIXE 2025

December 31 | Three Course 115++ per person | Complimentary Bubbles (21+)
30++ for 5-10

FIRST COURSE

FRENCH ONION SOUP

Sourdough Crostini | Gruyere

LOBSTER BISQUE

Truffles | Truffle Oil

DUNGENESS CRABCAKES

Lemongrass Aioli | Sundried Tomato Concasse

BRAISED PORK BELLY

New Mexico Five Spices | Roasted Corn Relish | Pedro Ximenez Sherry Demi-Glace

LAVENDER-HONEY POACHED BOSC PEAR

Blue Cheese | Port Reduction | Prosciutto | Chives

ROASTED BEET CARPACCIO

Apple Chiffonade | Feta Cheese | Roasted Shallot-Bacon Maple Vinaigrette

SECOND COURSE

BEEF TENDERLOIN

Grilled | Spaghetti Squash | New Potato Mashed | Bordelaise

BISON OSSO BUCCO

Bison Osso Bucco | Creamy White Cheddar Polenta | Brussel Sprouts

CHILEAN SEABASS *

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

DOUBLE CUT COLORADO LAMB CHOPS

Mint Demi-Glace | Potato Dauphinoise | Brussel Sprouts

HUITLACOCHE TAMAL *^{IV}

Roasted Corn | Epazote | Sautéed Spaghetti Squash | Roasted Poblano Sauce | Black Beans

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

* Gluten-Friendly | ^VVegetarian

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

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