



NEW YEARS EVE PRIX FIXE 2024

December 31 | Three Course 93++ per person

FIRST COURSE

CREAM OF MUSHROOM SOUP

Truffle Oil

LOBSTER BISQUE

Meyer Lemon Olive Oil

SALMON GRAVLAX

Apricot & Dijon Mustard Compote | Dill Oil | Pumpernickel Bread

BRAISED PORK BELLY

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

LAVENDER-HONEY POACHED BOSCH PEAR

Blue Cheese | Port Reduction | Prosciutto | Chives

GRILLED APPLE AND BEET SALAD

Radicchio | Feta Cheese | Roasted Shallot-Bacon Maple Vinaigrette

SECOND COURSE

BEEF TENDERLOIN

Grilled | Braised Turnips | Heirloom Carrots | New Potato Mashed | Bordelaise

DUCK BREAST

Pan Roasted | Whiskey-Plum Demi-Glace | Sage Butter | Gnocchi | Sautéed Parsnips

SEA BASS

Pan Seared | Creamy Mushroom Risotto | Lemon Beurre Blanc

COLORADO LAMB RACK

Herb-Garlic-Piñon Crust | Mint Demi-Glace | Potato Dauphinoise | Asparagus

HUITLACOCHÉ TAMAL *^{IV}

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

DESSERT

FLAN *

Caramel Sauce | Whipped Cream

CHOCOLATE MOUSSE *

Raspberry Coulis | Prickly Pear Sorbet

CHOCOLATE LAVA CAKE

Whipped Cream | Raspberries

STRAWBERRY SHORTCAKE PARFAIT

Raspberry Coulis | Chantilly Sauce

GELATOS

All First & Second Course Items can be prepared Gluten Friendly *

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

* Gluten-Friendly | ^VVegetarian

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

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine