

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

Restaurant Week Menu

\$35 per person

First

Pear and Apple Salad

seasonal greens with dried cranberries, candied walnuts, feta crumbles
and fig pomegranate vinaigrette

or

Vegetarian Red Chile Tortilla Soup

topped with avocado crema, asadero and crispy tortilla strips

or

Tuna Poke Bowl

saku tuna marinated in soy sauce, toasted sesame seed oil and citrus,
served over sticky rice with a salad of avocado, green onions, sesame
seed, cilantro, wakame and pickled ginger

Main

New Zealand Baby Lamb Chops

mint gremolata and baby green salad with lemon thyme vinaigrette

or

Stuffed Poblano Chile

poblano stuffed with corn, tomato, black beans, served over cilantro rice
with almond chile negro mole

or

Verlasso Salmon

sustainably farmed verlasso salmon, glazed in beer and honey served
with fennel slaw, blackberries, toasted pecan and roasted garlic hummus

or

Slow Seared Duck Breast

with roasted yukon gold potatoes, sautéed peppers, arugula and date
veal reduction

Sweets

Vanilla Crème Brûlée

with fresh berries

or

Peach Napoleon

with layers of preserved peaches, short bread, peach cremaux and
pistachio chantilly cream

hotel santa fe
1501 paseo de peralt, santa fe, nm
reservations: 505.955.7805 or dine@hotelsantafe.com