



# Family Style Menu

Southwestern cuisine, prepared with care from seasonal, locally sourced ingredients

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## SMALL BITES (COCKTAIL HOUR)

— choose three —

**Sweet Corn Risotto Croquette \*V**

chipotle aioli

**Scallop Ceviché**

mango pico de gallo

**Prosciutto Wrapped Local Peaches**

goat cheese & local honey

**Tuna Tartar Tartlet**

cucumber tapenade & citrus aioli

**Stuffed Cremini Mushroom \*V**

chorizo & chimichurri

## FIRST COURSE

— choose two —

**Mango & Avocado Salad \*V**

butter lettuce cups, pickled red onions, cotija & lime-cilantro vinaigrette

**Norteño Chopped Salad \*V**

local Iceberg, sweet corn, avocado, sweet peppers, roasted piñons & red chile-raspberry vinaigrette

**Market Vegetable Salad \*V**

mixed greens, watermelon radishes, English cucumbers, heirloom tomatoes & blush wine vinaigrette

## ENTRÉE COURSE

— choose two —

### Santa Fe “Shrimp & Grits”

green chile polenta & tequila-lime eschoviché

### New Mexico Lamb Chop

saffron “Spanish rice,” roasted local squash & mint chimichurri

### Herb Crusted Beef Tenderloin

poblano-potato gratinata, grilled spring asparagus & blackberry salsa fresca

### Portobello Mushroom Napoleone \*V

queso fresco fundido & sweet corn pico de gallo

## DESSERT

— choose one —

### Mexican Dark Chocolate Bread Pudding

cajeta caramel

### Mango Curd Tartlet

prickly pear coulis

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\*V — vegetarian

Please share any allergies or dietary preferences in advance

Buen provecho