



SPRING/SUMMER 2026  
FAMILY STYLE SW DINNER

SMALL BITES (COCKTAIL HOUR)  
CHOOSE THREE

Sweet Corn Risotto Croquette  
chipotle aioli \*V

Scallop Ceviché  
mango pico de gallo

Blackberry Gazpacho Shooter \*V \*GF  
tajin & crispy fried basil

Stuffed Cremini Mushroom\*V  
chorizo & chimichurri

Shredded Chicken & Hatch Green Chile Empanitas  
queso asadero & sweet corn

FIRST COURSE  
\*CHOOSE TWO\*

Santa Fe Caesar Salad  
red chile dusted croutons & queso asadero

Norteño Chopped Salad  
local ice burg, avocado, sweet corn, roasted peppers, roasted  
piñons  
& red chile-agave vinaigrette

Spring 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 & black berry  
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

prickle pear coulis