



Restaurant Martin

Dinner

(\$45 per person)

Appetizer

Winter Salad - Point Reyes Blue Cheese + Red Wine Poached Apples + Pickled Kumquats + Basil + Charred Shallot-Honey Dressing

Baked Cauliflower-Pear Bisque - Washington State Crispy Oysters + Dill_raisin Gremolata + Shellfish Espuma

Ricotta Dumplings - Crispy Duck Leg Confit + Wild Mushrooms + Moroccan Olives + Celery Root + Soft Slow Poached Egg

Spiced Crusted Gulf Shrimp - Seasonal Squash Textures + Nori Gremolata + Thai Flavors

Entree

Roasted Organic Chicken Breast - Black Garlic Romesco Puree + Stewed Cranberry Beans + Carrots + Fennel Salad + Black Truffle Reduction

Scottish Salmon - Jasmine Rice-Bay Shrimp Stir Fry + Root Vegetables + Cucumber + Cashew-Sesame Crumble + Nuoc Cham Broth

Maine Lobster Agnolotti - Artichokes + Lemon + Apples + Tomato-Caraway Jam + Turnips + Brown Butter-Lobster Fondue

Black Angus Hanger Steak - Pastrami Spices + Smoked Cheddar-Potato Tart + Marinated Wild Mushrooms + Brussels Sprouts Leaves + Horseradish

Wild Rice Crepe - Garlic Spinach + Parmesan + Confit of Garnet Yams in Curry Butter + Brussels Sprouts in Rosemary-Orange Glaze

Dessert

Chef's Apple Themed Dessert -

Assorted Housemade Ice Creams & Sorbets -

Molten Bittersweet Chocolate Cake - Sweet and Salty Caramel Sauce + Cocoa Shortbread Soil + Toasted Cinnamon Ice Cream

Cashew Praline Panna Cotta - White Chocolate-Orange Blossom Cream + Brown Butter Granola + Sour Cherry Gel + Sorbet

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<http://restaurantmartin.com>