



Restaurant Martin

Dinner

(\$45 per person)

Appetizer

Caesar Salad - Hearts of Romaine, Lemon-Anchovy Dressing Shaved Pecorino Cheese, Sourdough Crisp

Leek-Apple-Parship Bisque - Gulf Shrimp Beignets, Apple-mustard Sunflower seed crumble. Shellfish Rouille, Succulent leaves

Charred Onion Ravioli - Filled with Duck Confit, Root Vegetables Toasted Faro, Tomato Concasse, Pecorino Toscano, Wild Blueberry - Duck Reduction

Entree

Pan Seared Salmon - Miso-Shoyu Glaze, Koshihikari Rice Dumplings, Charred Bok Choy Leaves, Sesame Pickled Ginger

Roasted Organic Chicken - Yukon Potato Gnocchi Parisienne, Winter Squash, Shitake Mushrooms, spinach puree, Roasted Garlic-Mustard Cream

Black Angus Beef Bavette - Duck Fat Roasted Fingerling Potatoes, Young Carrots, Red Wine Shallots, Gorgonzola Custard, Green Peppercorn

Vegetarian Tasting Plate - Chef's Creation

Dessert

Caramelized Apple Mille Feuille - Honey-Cider Custard, Spiced Wafer, Passion Fruit-Caramel Syrup, Pepita-Maple Ice Cream

Assorted Housemade Ice Creams & Sorbets -

Molten Bittersweet Chocolate Cake - Salted Caramel Sauce, Toasted Ice Cream

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526 Galisteo Street
(505) 820-0919
<http://restaurantmartin.com>