



315 Restaurant and Wine Bar

315 is an elegant, intimate restaurant serving classically prepared French cuisine.

Executive Chef Ryan Mann's cuisine, classically prepared with time-honored techniques, is given a contemporary twist as a result of his commitment to using only the freshest meats, produce, dairy products, herbs and spices. His interpretations are evident in such updated classics as squash-blossom beignets and beautifully prepared soft shell crabs. Fresh local lamb also makes a regular appearance on his impressive menu.

Located in the heart of Santa Fe on the historic Old Santa Fe Trail, 315 is housed in a renovated, quintessentially southwestern residence, the character of which lends itself naturally to an intimate classic dining experience. Inside are small adjacent rooms, each seating only a few diners.

During warmer months, the gently lit outdoor patio, lush with seasonal blooms, allows diners access to the light breezes and star-filled skies for which Santa Fe is famous.

315 has ample, free parking located directly across the street. The lot is open daily from 5:30 until closing.

Dinner

(\$25.00 Per Person)

Appetizers

Roasted Butternut Squash Soup - With toasted pumpkin seeds, creme fraiche and truffle oil

Entrees

Seared Swordfish - With pomme puree, arugula and fig glaze.

Grilled Pork Loin - With pomme puree, broccolini and pepperonata sauce

Vegetarian entree available upon request -

Dessert

Vanilla Panna Cotta - with bitter orange compote

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Lunch

(Per Person)

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315 Old Santa Fe Trail

(505) 986-9190

<http://www.315Santafe.com>