



## Casa Chimayo

### Dinner

*(\$25 per person)*

#### Appetizers (Select One)

Nativo Posole - Colorful hominy with pork make this a delicious start to your evening

Guacamole - Our house guacamole accompanied with corn chips

Field Greens Salad - Field greens salad lightly tossed with a piñon dressing

#### Entrees (Select One)

Coffee Coriander Lamb Chop - Grass-fed lamb is dusted with coffee and coriander, grilled, and served with New Mexican beans and chicos, and Brussels sprouts. (\$7 upcharge for this item)

Blue Corn Indian Taco - A blue corn fry bread piled with ground beef, lettuce, tomatoes, cheese, and onions.

Portobello Chilaquiles - Green chile chilaquiles with portobello mushrooms, served with black beans and rice.

Chile Enogada - A poblano pepper filled with lean steak, apricot, pinions and raisins; drizzled with a creamy walnut sauce, and adorned with pomegranate seeds, pinions, and cilantro, Served with white rice.

#### Desserts - (Select One)

Chocolate Chile Mousse - The aztecs knew what they were doing when they added chile to their chocolate

Tortuguita de Chimayo - A home made blue corn tamale with fresh ground blue corn masa filled with fruit, raisins, and pecans.

Chimayo Delight - Vanilla ice cream deep fried in a blue corn batter.

### Casa Chimayo

409 West Water St.

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<http://www.casachimayosantafe.com>