



Anasazi Restaurant, Bar & Lounge

Dinner

(\$45 per person)

Starter

Burrata - young beet, blood orange, local pistachios, maple, wild arugula

Charred Octopus - frijoles puercos, creme fraiche, celeriac, mint

Shiitake Mushroom Spaetzle - chevre, smoked lamb shoulder, poached farm egg

Entree

Sea Bass - saffron, kalamata olive oil, fennel, arroz bomba, guanciale

Dry Aged Duck Breast - sunchoke, blackberry honey, oat crumble, Brussels sprouts

Native American prime Striploin - pearl onions, artichokes, pommes dauphine, bearnaise, black garlic dust

Desserts

Chilled Chocolate Soup - coffee ice cream, brownie crisp, praline marshmallow

Raspberry mousse cake - genoise, mascarpone cream, tuile

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113 Washington Ave.

(505) 988-3236

<http://www.rosewoodhotels.com/en/inn-of-the-anasazi-santa-fe/dining/anasazi-restaurant>



Anasazi Restaurant, Bar & Lounge

Lunch

(\$35.00 per person)

Starter

Green Chile Lamb Stew - poached egg, garlic toast

Cobb Salad - chicken, crispy bacon, tomato, avocado, point Reyes blue, farm egg, chives, ranch

Ahi Tuna Tacos - wasabi cream, napa cabbage, miso, sesame

Entree

Blue Corn Tlayuda - black beans, queso Oaxaca, shredded chicken, lettuce, heirloom tomato, avocado

Cuban Sandwich - roasted pork loin, smoked ham, Swiss, house pickles, honey mustard, Kennebec spiced fries

Salmon - green chile polenta, piquillo pepper, nage, bok choy, shiitake mushrooms

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