



El Nido

Dinner

(\$35 per person)

Starter

OYSTERS - Fresh Virginia Oysters grilled over fruit wood, brushed with house made Green Chile Infused Butter and finished with house made Bread Crumbs

PEAR and ARTICHOKE - Wild Arugula with Pears marinated in Anise and tossed with Artichokes, Caramelized Almonds and house made Ricotta

WHITE TRUFFLE SOUP: - Cream of Truffle and Organic Mushroom, garnished with house made Yukon Potato Chips

Entree

RAINBOW TROUT - Wood Grilled Rainbow Trout, wrapped in parchment paper with Lemon Butter, Herbs, Himalayan Salt and finished in our Italian Oven!

ROTISSERIE ORGANIC CHICKEN - Mary's Organic Chicken, served with Lemon Caper Sauce & amber roasted Asparagus and burnt Tomatoes Halves

Ravioli - Smoked Gouda and Roasted Vegetable Ravioli, Arugula Pesto Cream Sauce, and Baby Heirloom Tomatoes

Desserts

Affogato - Gelato of the day, Lavazza Double Espresso Shot, & house made Walnut Chocolate Chip Cookie

HAZELNUT TARTUFO - Italian Hazelnut Gelato with a Core of Dark Chocolate, covered with Shaved Meringue

BRULEE CAKE - El Nido Original; the classic Creme Brulee transformed into Brulee soaked White Cake with a Torched Caramelized exterior served a la mode with Vanilla Gelato

El Nido

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<http://www.elnidosantafe.com>