



Ristra

"America's Top Restaurants" Zagat Survey "The spot for excellent, imaginative cuisine, a blend of Southwest and French. Excellent service plus a sophisticated setting with a wonderful patio." Gourmet Magazine" Ristra, an elegant, cozy dining room set in an old Victorian-style adobe, has a welcoming atmosphere. Its French-inspired menu uses bold Southwest flavors with finesse." The New York Times

Dinner

(\$29.50 Per Person)

Appetizers

Black Mediterranean Mussels, Chipotle, Mint & Aromatics -

Portabello Mushroom Salad, Romaine, Crispy Bacon, Pecorino & Grain Mustard Vinaigrette -

Tiger Prawns Flautas with Citrus Salad & Basil Dipping Sauce -

Cauliflower Soup -

Entrees

Grilled Spiced Duck Breast with Turnip Gratin, Fried Kale & Blood Orange Star Anise Sauce -

Braised Lamb Shank, Red Chili Creamy Polenta, Swiss Chard & Pinot Noir Reduction -

Ahi Tuna "au poivre" with Mushroom Risotto, Fried Celery Root & Marsala Reduction -

Roasted Organic Chicken Breast with Spinach Potato Gratin, Glazed Pearl Onion, & Lemon Sage Jus -

Desserts

Hazelnut Choux a la Creme -

Chocolate Fondant with Raspberry Sauce -

Warm Stuffed Crepes with Rhubarb & Strawberries & Vanilla Ice Cream -

Frozen Nougat with Fruit Coulis -

Lunch

(\$12.00 Per Person)

Appetizers

Cup of Mushroom Soup with Chimayo Red Chili Croutons -

1/2 Crispy Herbed Calamari with Spicy Lime Dipping Sauce -

Entrees

Braised Lamb Sandwich with Arugula, Swiss Chees, Harissa Mayonnaise, Mint Cucumber Salad & French Fries -

Ristra Fish & Chips with Mixed Greens & Tartar SAuce -

Grilled Romaine Salad with Grilled Ginger Chicken Breast or with Sea Scallop & Fennel Brochette -

Crispy Duck Leg Confit with Lentilles du Puy, Mixed Greens, Dried Cranberries, Pumpkin Seeds & Raspberry Vinaigrette -

Ristra

548 Agua Fria Street

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<http://www.ristrarestaurant.com/home.html>