



Amaya at Hotel Santa Fe

Amaya has succeeded in creating an intimate and elegant ambiance for delectable dining for locals and visitors alike. The boutique hotel's partnership with Picuris Pueblo is reflected in the fine Native American themed art and authentic hand-painted pueblo pottery visible throughout the restaurant. Executive Chef Patrick Kline and Chef de Cuisine Walter Dominguez have teamed up to create a unique and consistently delicious seasonal menu by skillfully blending indigenous and non-indigenous ingredients with flair and finesse. Amaya's global cuisine features an enticing variety of Asian, Western, Native American, and Mexican dishes, highlighting the best of each.

For restaurant week 2012 we are offering a choice of four different entrees, priced at \$26 and \$33, with your choice of appetizer and dessert. As always, our regular 23\$ pre fixe will be available.

Dinner

(Per Person)

Appetizer

Roasted Artichoke and Medjool Dates Salad - with Baby Greens, Roasted Artichokes, Dates, Pistachio Crusted Goat Cheese and Raspberry Balsamic Dressing

Amaya Jumbo Lump Crab Cake - served with Shitake Mushrooms, Roasted Red and Yellow Peppers and Tomato Cream Sauce

Entrée

Citrus Infused Pan Seared Salmon * \$26 - served with Carrot and Mushroom Risotto, Baby Carrots and Green Beans and Green Chile Cream Sauce

Peppercorn Crusted Lamb Loin * \$33 - served with Sun Dried Tomato Polenta, Green Beans, Baby Carrots and Fig Veal Demi Reduction

Grilled Venison Tenderloin Marinated with Orange-Cilantro * \$33 - served with Chipotle Sweet Potato Gratin, Seasonal Vegetables and Veal Demi Reduction

Slow Roasted Duck Breast * \$26 - served with Chipotle Sweet Potato Gratin, Seasonal Vegetables, Bok Choy and Gold Raisin Veal Reduction

Dessert

Choose any of the desserts from our menu -

Lunch

(Per Person)

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<http://www.hotelsantafe.com>