



Epazote

Inspired by the Aztecs of Mexico, Chef Fernando Olea creatively transforms traditional ingredients into delectable New World dishes. Nothing evokes the mystery of fine Mexican cuisine more than mole, a complex regional dish from the heart of the country. Chef Olea delights in sharing variations of Mexican mole in his nightly specials. Please enjoy our featured "Chef's Tasting Menu" below.

Epazote's serene, elegant gallery and fire-lit dining room provides an artful setting for Chef Olea's sensual cuisine, making your dining experience one you will long remember. For Restaurant Week 2012, we have created a very special "Chef's Tasting Menu" of three course across in five price categories: \$30, \$32, \$36, \$38 and \$39 based on the entree. A wine pairing option is also available to complete the offering.

To guarantee seating, reservations are highly recommended. Please call (505) 988-5991.

Dinner

(Per Person)

Sopa o Ensalada

Ensalada de Albanil - Mixed greens with cucumber, onion, mushroom, tomato and croutons, dressed with a cilantro vinaigrette

Sopa de frijoles negros - Black bean soup with sour cream, asadero cheese and epazote garnish

Ensalada de Queso Azul - Spring greens, craisons, carmelized pecans and crumbled blue cheese in chocolate vinaigrette

Sopa de Amor - Creamed roasted poblano pepper & blue crab soup with Amaretto foam and chocolate

Plato Fuerte

Pato en Mole Poblano . . . \$36 - Muscovy duck breast bathed in a traditional, Puebla, Mole Poblano with 34 ingredients including a chile trinity

Pipian Verde . . . \$30 - Sauteed zucchini served over a green pipan mole from Oaxaca, made with savory tomatillos, roasted pumpkin seeds, jalapenos, and other spices

Mero en Mole Rosa . . . \$39 - Wild Alaskan halibut drizzled with a pink mole from Taxco, flavored with

beets, piñon nuts and white chocolate

Sabana \$32 - Charbroiled Angus beef sirloin with rice, beans, sauteed onions, jalabenos and corn tortillas

Costillas de Cordero . . . \$38 - Rack of Lamb in the Sante Fe's 400th Anniversary Mole

Postre

"Sweet Symphony" - A harmonious blend of fruits and cream

Marquezota Envinada - A Mexican version of tiramisu made from marscapone cheese, Amaretto and Grand Marnier

Wine Pairing \$15

- South American and Spanish Wines specifically paired to match menu choices for each course

Lunch

(*Per Person*)

Epazote

416 Agua Fria

(505) 988-5991

<http://epazotesantafe.com/epazotesantafe/epazote.html>