



Anasazi Restaurant

Under the innovative direction of Executive Chef Juan Bochenski, the restaurant's menus change frequently and celebrate American cuisine infused with fresh, seasonal and regional ingredients. Signature dishes include Duck Enchilada Mole with Pico de Galle and Cilantro Sour Cream; Tuna Tartare with Buffalo Mozzarella, Heirloom Tomato and Gazpacho Caviar; and Roasted Barramundi with Sauteed Bok Choy, Pearl Couscous, Poblano Paella and Tomato Sherry Sauce.

Dinner

(\$30.00 Per Person)

Choice of Appetizer

Hand Selected Salad Greens - Spring Greens, "Crudo Verde" Vegetables, Cold Press Olive Oil and White Balsamic Dressing

Smoked Chicken Tortilla Soup - Asadero Cheese, Red Chile Oil

Marinated Salmon Salad - Butter Lettuce, Goat Cheese, Confit Tomatoes and Pickled Chayote, Roasted Jalapeno Dressing

Choice of Entree

Roasted Mahi Mahi - Sauteed Bok Choy, Pearl Cous Cous Paella, Tomato Sherry Sauce

Duo of Beef - Short Rib Enchilada, Grilled Sous Vide Flank Steak, Corn Succotash and Guajillo Sauce

Poblano Peppers and Rioja Chorizo Poached Chicken Breast - Black Bean Puree, Artichoke Barigoule Pan Juices

Choice of Desserts

Trio of Fruits and Housemade Sorbets - Mint Coulis and Pineapple Tuile

Berry Crumble - Vanilla Ice Cream, Mint Coulis

Chocolate Coulant - Cajeta Ice Cream, Pistachio "Soil"

Lunch

(\$20.00 Per Person)

Appetizers

Grilled Asparagus Salad - Mixed Baby Greens, Parmesan Crisps, Cherry Tomatoes, White Balsamic Dressing and Kalamata Olive Oil

Tajine Spice Cured Salmon Salad - Frisse Mix, Confit Tomatoes, Walnuts and Guava Dressing

Tortilla Soup or Daily Creation - Traditional Garnishes

Entrees

Roasted Mahi Mahi - Sauteed Bok Choy, Pearl Cous Cous Paella, Tomato Sherry Sauce

Anasazi Achiote Organic Chicken Sandwich - Crisp Bacon, Avocado Slices, Pepper Jack Cheese, Chipotle Mayonnaise and Oregano Fries

Duo of Beef - Short Rib Enchilada, Grilled Sous Vide Flank Steak, Corn Succotash and Guajillo Sauce

Dessert

Trio of Fruits and Housemade Sorbets - Mint Coulis and Pineapple Tuile

Berry Crumble - Vanilla Ice Cream, Mint Coulis

Chocolate Coulant - Cajeta Ice Cream, Pistachio "Soil"

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113 Washington Ave

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<http://www.innoftheanasazi.com/dine1.cfm>