



La Plazuela at La Fonda on the Plaza

Dinner

(\$45 per person)

STARTERS

POBLANO CORN CHOWDER - ROASTED POBLANO | ROASTED CORN | SWEET ONION | RUSSET POTATO | BELL PEPPER | CRISPY LEEK

LA FONDA CAESAR - CHOPPED ROMAINE | QUESO COTIJA DRESSING | SEASONAL TOMATO | SOURDOUGH CROUTON

GRILLED PEAR AND BABY SPINACH - CRANBERRY VINAIGRETTE | JAMON SERRANO CHIPS | ROASTED HAZELNUTS | RED ONION | MANCHEGO

PRINCIPAL COURSE

ALASKAN SOCKEYE SALMON - PAN SEARED | LEMON CILANTRO BUTTER SAUCE | WILD MUSHROOM RISOTTO | SAUTEED BABY SPINACH

1855 TOP SIRLOIN - CHAR-GRILLED | HOUSE HERB CHIMICHURRI | SEASONAL VEGETABLES | WARM FINGERLING POTATO SALAD

HUITLACOCHÉ TAMAL - GRILLED SWEET CORN | PISTACHIO-GREEN CHILE CREAM | CASHEW CAKE | GRILLED APPLE AND FIG BARLEY SALAD | SEASONAL VEGETABLES

DESSERT

RASPBERRY ENCHILADAS - MASCARPONE STUFFED CREPES | CHAMBORD RASPBERRIES | SHAVED CHOCOLATE | RASPBERRY COULIS

SIGNATURE FLAN - CARAMELIZED VANILLA CUSTARD | CARAMEL SAUCE | RASPBERRIES

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100 E. San Francisco Street

(505) 995-2334

<http://www.lafondasantafe.com/>