



## AUTUMN DINNER 2018

### OUR CLASSICS

CRISPY CALAMARI W/ 4 CHILE LIME DIPPING SAUCE  
SMALL – 11.50 / LARGE – 13.50

SHIITAKE MUSHROOM & CACTUS SPRING ROLLS W/ SOUTHWESTERN PONZU – 11.50  
SHRIMP & SPINACH DUMPLINGS W/ TAHINI  
4 PC. – 10.50 / 6 PC. – 12.50

WILD GULF SHRIMP TEMPURA W/ CHIMAYO RED CHILE SWEET & SOUR – 12.00

### APPETIZERS

SOUP DU JOUR  
CUP – 3.50 / BOWL – 5.50

ORGANIC MIXED BABY GREENS W/ OLIVE OIL & LEMON – 6.50 GF

WINTER SALAD ~ MIXED GREENS, APPLES, PEARS, ORANGES, BLEU CHEESE CRUMBLES,  
CANDIED PECANS W/ HONEY LIME VINAIGRETTE – 15.00  
*W/ GRILLED CHICKEN – 20.00*

BLACK MEDITERRANEAN MUSSELS W/ COCONUT MILK CURRY & CIABATTA CROSTINI – 12.00

YELLOWFIN TUNA TARTARE W/ ROSEMARY SWEET POTATO CHIPS, SHAVED CELERY,  
PARSLEY, MISO, WASABI & SOY – 13.00 GF

### MAIN COURSES

CHICKEN “VOLCANO” STUFFED W/ RICOTTA, ASADERO, SUNDRIED TOMATOES, ROASTED ALMONDS & PORK BELLY  
W/ POBLANO & CREMINI MUSHROOM CREAM, PRESERVED LEMON, BLACK WILD RICE & SAUTÉED BROCCOLINI – 33.00

ROASTED POBLANO CHILE RELLENO W/ 3 MUSHROOM QUINOA,  
SOUTHWESTERN BLACK BEAN SUCCOTASH & SMOKED TOMATO CREAM – 19.00 GF

NEW ZEALAND LAMB CHOPS W/ FRESH MINT JELLY GLAZE, BARLEY, ROMESCO & PANCETTA INFUSED  
ROASTED GARLIC BRUSSEL SPROUTS W/ CRIMINI MUSHROOMS – 39.00

PAN SEARED DUCK W/ SPINACH CANNELLONI, ROASTED BABY CARROTS & RAINBOW KALE W/ SEASONAL HERB CREAM  
REDUCTION & FIG COMPOTE – 34.00

PAN SEARED MADAGASCAR RED FISH W/ HOUSE-MADE CAVIAR NOODLES  
SAUTÉED NAPA CABBAGE & BABY BOK CHOY W/ SHIITAKE JAPANESE COULIS – 38.00

GRILLED 12OZ “STERLING SILVER” RIBEYE W/ ROASTED ROSEMARY FINGERLING POTATOES  
SAUTÉED KALE & BABY SQUASH W/ DEMI-GLACE & CHIMAYO RED CHILE BÉARNAISE – 32.00 GF

GRILLED ANGUS FILET MIGNON W/ ROASTED GARLIC MASHED POTATOES, GRILLED ASPARAGUS,  
DEMI-GLACE & RED CHILE BÉARNAISE – 38.00 GF

PAN SEARED SALMON W/ GRILLED ASPARAGUS, BOUILLABAISSE BROTH, GRIBICHE,  
FENNEL & FINGERLING POTATOES – 32.00 GF

### CASUAL FAVORITES

ROASTED BLUE CORN CHICKEN ENCHILADAS W/ CHIMAYO RED CHILE SAUCE,  
CALABACITAS, BLACK BEANS, ASADERO CHEESE & PICO DE GALLO – 18.00 GF

EMERALD VALLEY RANCH “ALL NATURAL” BUFFALO BURGER W/ HOUSE-MADE  
BACON QUESO FUNDIDO, SAUTÉED CRIMINI MUSHROOMS, AVOCADO AIOLI & HOUSE-MADE STEAK FRIES – 17.00  
*SIDE OF APPLEWOOD SMOKED BACON – 2.50*

SANTACAFÉ SHERRIED CHICKEN SALAD W/ GOLDEN RAISINS, TOASTED ALMONDS & TOMATO – 15.00 GF

*SPLIT PLATE CHARGE – 4.50 ~ GF=GLUTEN FREE ~ No SUBSTITUTIONS*

EXECUTIVE CHEF: KELMIN ROSA

PASTRY CHEF: ROSA LEMUS

WE ACCEPT VISA, AMERICAN EXPRESS, MASTERCARD & DISCOVER ~ SANTACAFÉ T-SHIRTS &  
SAUCES AVAILABLE AT THE HOST STAND

PLEASE REFRAIN FROM USING YOUR CELL PHONE WHILE DINING, THANK YOU!

11/23/2018