

# de la tierra

## STARTERS & SMALL PLATES

### GREEN CHILE-CHEDDAR BISCUITS

house hot sauce and red chile cultured-honey butter,  
spanish ash salt

### SUMMER CRUNCH SALAD

roasted corn, brussels sprouts, carrots, tomato,  
cabbage, kale, crispy blue corn tortilla strips, cotija,  
southwest avocado-dijon dressing

### SMOKED TROUT RILLETTES

crème fraîche, herbs, local fresh veggies,  
house-made salt and vinegar chips

### KALE CAESAR SALAD

kale, broken sourdough croutons,  
sherry cask manchego,  
house-made caesar dressing  
add grilled chicken +10

### FRESH MELON & TOMATO SALAD

prosciutto, burrata, amaranth, charred cucumber oil,  
basil, grilled bread, evoo

### BEET TARTARE WITH WHIPPED GOAT CHEESE

roasted beets, mustard seeds, pistachio crumble,  
crostini, evoo

### BLUE CORN CRUSTED CALAMARI

piñon pesto aioli, red chile cocktail sauce, lemon

### HUMMUS AND OLIVES

quinoa tabbouleh, roasted garlic and marinated tomatoes,  
artichoke hearts, pickled onions, grilled naan

## DESSERTS

### HOUSE-MADE SORBET OR GELATO

### AFFOGATO

vanilla or dark chocolate gelato and espresso,  
cookie add rum, whiskey or bailey's +12

### LEMON EARL GREY CRÈME BRÛLÉE

macaron, candied lemon

## ENTRÉES

### 16 RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 62

whipped crème fraîche potatoes, grilled asparagus,  
roasted corn pico, red chile-brown butter hollandaise,  
merlot demi-glace, blue corn onion strings

### 16 STEAK FRITES 48

grilled sirloin, cowboy-merlot butter,  
red wine demi-glace,  
french fries, arugula, pesto aioli

### 17 ORANGE ROASTED DUCK BREAST 46

summer succatash-quinoa pilaf,  
roasted corn, edamame, asparagus,  
spicy sesame-orange vinaigrette,  
dark cherry glaze, crispy noodles, wilted greens

### 24 CHICKEN SCHNITZEL 37

madeira-lemon butter sauce, capers,  
roasted tomatoes, baby greens, fennel slaw,  
crème fraîche mashed potatoes

### 18 SEARED SALMON AND CLAMS 48

spanish chorizo, clams, roasted fingerlings,  
saffron tomato sauce, charred broccolini,  
lemon aioli

### 27 SEARED SESAME-CRUSTED AHI TUNA 39

ají amarillo-coconut sauce, grilled pineapple pico,  
forbidden rice, marinated cucumbers

### 22 RATATOUILLE 39

burrata, tomato, zucchini, eggplant,  
basil and piñon pesto, hummus, evoo

### 9 S'MORE 18

hazelnut-chocolate gelato,  
molten chocolate cake, smoked graham cracker streusel,  
smoked marshmallow meringue, butterscotch-rum flambé,  
raspberry-cassis sauce

### 14 SEASONAL DESSERT SPECIAL

ask your server