de la tierra

STARTERS & SMALL PLATES

CHARCUTERIE BOARD 32
charcuterie meats and chef's selection of three cheeses,
mustard, housemade jam, pickles, crostini, lavash

GREEN CHILE CHEDDAR FOCACCIA 12
calabrian anchovy dip, garlic, olive oil, fresh herbs

BABY BUTTER LETTUCE SALAD 17
applewood smoked cheddar, dates, radish,
brown butter almonds, herbs, green apple,
sherry vinaigrette

SMOKED TROUT RILLETTES 29
crème fraîche, herbs, local fresh veggies, crostini,
house-made salt and vinegar chips

KALE CAESAR SALAD 17
kale, green chile cheddar focaccia croutons,
sherry cask manchego, house-made caesar dressing
add grilled chicken +10

CRISPY ARTICHOKES 19
sauce vert, fresh heirloom tomatoes, basil,
olive oil, lemon

BEET CARPACCIO 18
sliced roasted beets, fresh goat cheese, evoo,
sea salt, pepper, pickled onion, pistachio crumble,
grilled baguette, fresh apple, radish

BLUE CORN CRUSTED CALAMARI 27
piñon pesto aioli, red chile cocktail sauce, lemon

ENTRÉES

RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 64
whipped crème fraîche potatoes, grilled asparagus,
roasted corn pico, hollandaise, merlot demi-glace,
blue corn onion strings

STEAK FRITES 48
grilled sirloin, cowboy-merlot butter, red wine demi-glace,
french fries, arugula, pesto aioli

ORANGE GLAZED DUCK 46
celery root purée, wild mushrooms, madeira cherry sauce,
grilled broccolini

CHICKEN SCHNITZEL 37
madeira-lemon butter sauce, capers,
roasted tomatoes, baby greens, fennel slaw,
crème fraîche mashed potatoes

BLACKENED-PRICKLY PEAR GLAZED SALMON 44
roasted corn and squash succotash with quinoa and asparagus,
roasted poblano-corn purée

SEARED SESAME-CRUSTED AHI TUNA 39
ají amarillo-coconut sauce, grilled pineapple pico,
forbidden rice, marinated cucumbers

HATCH RELLENOS 29
two battered hatch roasted chiles, oaxaca and manchego cheese,
wild mushroom quinoa pilaf, anasazi beans, chimayó red chile,
cotija, corn pico

DESSERTS

HOUSE-MADE SORBET OR GELATO 9

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

EARL GREY CRÈME BRÛLÉE 14
macaron

S'MORE 18
hazelnut-chocolate gelato,
molten chocolate cake, smoked graham cracker streusel,
smoked marshmallow meringue, butterscotch-rum flambé,
raspberry-cassis sauce

SEASONAL DESSERT SPECIAL
ask your server

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.