

## IN-ROOM DINING MENU DIAL #1620

**Breakfast** 6am-10am **Dinner** 5pm-10pm Sun-Thu, 5pm-11pm Fri-Sat

### BREAKFAST

*Kid's Menu Options & Gluten-Free Bread Available Upon Request*

#### CLASSIC TWO EGG BREAKFAST 19

Two Eggs Any Style | Bacon, Ham or House-Made Chorizo | Sourdough

#### SHAKSHUKA 19

Fried Egg | Peppers and Onions | Queso Oaxaca | Scallions

#### BREAKFAST WRAP 20

Duck & Mole Poblano | Soft Scramble | Potato Tostones

#### BLUE CORN PIÑON PANCAKES 15

Crème Anglaise | Hibiscus

#### YOGURT PARFAIT & CHACO GRANOLA 15

Seasonal Fruits | Honeycomb Candy

#### NEW MEXICO OMELET 20

Carne Adovada | Tucumcari Cheddar | Lime Crema

### SIDES

Bacon 6

Carne Adovada 6

Breakfast Potatoes 4

Green Chile 2

Seasonal Fruit 7

### BEVERAGES

Iced & Hot Tea Selections 5

Juices | Bottled Soda | Sparkling or Bottled Water 4

### DINNER SNACKS

#### HOUSE-MADE FOCACCIA 12

Chimayó Butter | Whipped Tallow and Green Chile

#### DUCK CROQUETTES 23

Green Chile Sauce Gribiche | Deer Creek Aged Cheddar

#### CHICORIES AND HERBS 18

Fall Citrus | Honey and Buttermilk | Focaccia Crisp

#### SAGANAKI AND MUSHROOMS 20

Feta and New Mexico Green Chile | Honey Wheat Toast

#### ZIA RANCH PRIME BEEF TARTARE 22

Rosemary Potato Crisp | New Mexico Rojo | Egg Jam

#### BEEF AND PORK BELLY 23

Mole Nuevo | Pumpkin Seed Crumble

#### BEETS AND LABNEH 17

Chaco Harissa | Savory Granola | Mustards | Fermented Allium

#### BUTTERNUT SQUASH SOUP 12

Caramelized Apple | Red Chile

*Dinner Continues on Other Side*

### ALL IN-ROOM DINING ORDERS INCUR A 23% SERVICE & \$3 DELIVERY CHARGE

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

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### ENTRÉES

#### **ZIA RANCH PRIME BEEF MP**

Ask your server about today's cut

USDA Prime | Naturally-Raised In Vaughn, New Mexico

Served With Winter Calabacitas | Preserved Tomato |

Caramelized Onion Jam | Mole

#### **GRILLED SAKURA PORK CHOP 59**

Caramelized Onion & Apple Mostarda | Fawn Cheddar Polenta |

Clavados Demi-Glace | Roasted Apples | Roasted Sunchokes |

Roasted Red Cabbage

#### **POBLANO TLACOYO 36**

Roasted Poblano | Fresh Masa | Cabbage-Cilantro Slaw | Avocado |

Black Beans | Queso Oaxaca | Creamy Verde | Lime Crema

#### **WILD BOAR CAPPELLETTI 40**

Pimentón Soubise | Allium Brodo | Parmigiano

#### **CAVATELLI CARBONARA 34**

Fra'mani Guanciaie | Parmigiano Reggiano | Egg Custard

#### **DUCK AND PERSIMMON 38**

Duck Breast And Sausage | Jerusalem Artichoke |

Sauce Bigarade

#### **TROUT AND NORI 42**

Charred Brassicas | Preserved Lemon | Smoked Paprika |

Sauce Normande

*Please inquire about our complete selection of wine and beer.*

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