



Restaurant Week 2017

Salads

La Fonda Caesar Salad; fresh romaine hearts tossed with queso Cotija, Caesar dressing, seasonal tomatoes and sourdough croutons

Baby Field Greens accompanied by cherry tomatoes, cucumbers, shredded carrots and raspberry vinaigrette

Cup of Roasted Green Chile Corn Chowder; filled with roasted corn, green chile, potatoes and onions, garnished with crispy leeks

Main Courses

Pan roasted Red Bird Airline Chicken Breast accompanied by roasted corn-black bean relish, barbeque chipotle vinaigrette and fresh seasonal vegetables

Ruby Red Trout; pan-fried fillets in a blue corn crust served with choron sauce, rainbow quinoa pilaf and sautéed spinach and piñon

Char-grilled Top Sirloin topped with caramelized onions, mushrooms and béarnaise sauce, served with roasted garlic buttermilk mashed potatoes and fresh seasonal vegetables

Desserts

Flourless Chocolate Torte

La Fonda House Flan

Lemon Curd

Please choose only one of each course

\$35