



# Mother's Day Brunch Prix Fixe

11:00 am – 2:45 pm

\$46 for Two Courses | \$57 for Three Courses

## STARTERS

### LA FONDA CAESAR \*

Fresh Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes | Sourdough Croutons

### FIELD GREENS \*

Avocado | Roasted Corn | Cherry Heirloom Tomatoes | Garlic Croutons | Queso Fresco  
Tossed in your choice of Red Chile Ranch or Fresh Herb Vinaigrette

### SIGNATURE LA FONDA TORTILLA SOUP \*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips

### WATERMELON GAZPACHO

Cucumber | Tomato | Red Bell Pepper | Fresh Mint | Meyer Lemon Olive Oil | Micro Cilantro

## MAIN COURSES

### 1855 PRIME RIB

8oz | Sugar Snap Peas | Roasted Garlic Mashed Potatoes | Au Jus Lie

### NM BREAKFAST BURRITO \*

Flour Tortilla | Scrambled Eggs | Chorizo Sausage | Grilled Breakfast Potatoes | Asadero Cheese  
Red Chile | Green Chile | Christmas Chile | Smoky Black Beans

### SURF N TURF

Rosemary Skewered Shrimp with Cilantro Lemon Butter Sauce  
1855 Top Sirloin Steak with Sauce Foyot  
Creamy Polenta | Broccolini

### BANANA FRENCH TOAST

Banana Brulee | Crispy Bacon | Toasted Pinon | Red Chile Syrup

### SCOTTISH SALMON \*

Pan-Seared | Cilantro-Lemon Butter Sauce | Broccolini | Green Chile Risotto

### LA FONDA EGGS BENEDICT \*

Two Poached Eggs | Toasted English Muffin | Canadian Bacon | Grilled Tomatillos  
House Made Hollandaise Sauce | Grilled Breakfast Potatoes

## DESSERTS

### HOMEMADE FLAN \*

Whipped Cream | Raspberries

### PINEAPPLE UPSIDE DOWN

Vanilla Ice Cream

### CHOCOLATE MOUSSE MARTINI \*

Mexican Chocolate | Toasted Piñon | Whipped Cream | Tuile

Call for Reservations 505.995.2334

\*Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

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

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine

Mother's Day Prix Fixe 2024