



CHRISTMAS MENU

December 25, 2024 | 11 am-7:30pm | Three Course Prix Fixe | 87++ Per Person | 29++ for 12 and under

STARTERS

ROASTED GREEN CHILE-SWEET CORN CHOWDER

Chunky Chowder | Hatch Green Chile | Roasted Corn | Onions | Potatoes
Bell Peppers | Crispy Fried Leeks

SIGNATURE LA FONDA TORTILLA SOUP*

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

LA FONDA CAESAR^V

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

STRAWBERRY GOAT CHEESE SALAD*^{IV}

Organic Arugula | Strawberries | Goat Cheese | Apple Vinaigrette | Candied Walnuts | Balsamic Reduction

CRAB CAKES

Cilantro Lime Aioli | Meyer Lemon Olive Oil | Spring Mix Salad

LAVENDER POACHED PEAR

Candied Walnuts | Cambozola Cheese | Prosciutto Bites

MAIN COURSES

HOLIDAY PLATE

Roasted 1855 Prime Rib | Au Jus Lie
Asparagus | Hollandaise Sauce | Buttermilk Mashed Potatoes

SHETLAND ISLAND SALMON

Pistacio Crust | Coconut Carrot Butter | Roasted Corn | Creamy Polenta | Pomegranate Beurre Rouge

CHICKEN CORDON BLEU

Breaded Chicken Breast filled with Sautéed Spinach, Ham, Swiss Cheese, Dijon Mustard
Whipped Mashed Potatoes | Sautéed Carrots and Asparagus | Mornay Sauce

FILET MIGNON

Butternut Squash Sauce | Port Glaze | Potato Pavé | Asparagus

FILET Y ENCHILADAS DEL NORTE*

Two Fresh White Corn Tortillas | Shredded Beef | Chicken | Mexican Cheese Blend
Red | Green | Christmas Chile

TAMAL*^{IV}

Huitlacoche | Spinach | Roasted Corn | Black Bean Purée | Calabasitas Brunoise | Steamed Romanesco
with or without Red Bird Farms Chicken Breast

Vegetarian Prix Fixe with this entree is 71 Per Person ++

DESSERTS

PECAN PIE

Crème Anglaise | Mexican Chocolate Sauce

PINA COLADA CAKE

Toasted Coconut | Caramel Sauce

FLAN

Traditional Creamy Vanilla Custard
Caramel Sauce | Fresh Raspberries

MEXICAN CHOCOLATE STREUSEL

Roasted Banana Ice Cream

NOTE: PLEASE ANTICIPATE A DELAY IN SERVICE IF YOU REQUEST MODIFICATIONS TO MENU ITEMS.

* Gluten-Friendly | ^VVegetarian

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 of our 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.

++Plus tax | We add a 22% gratuity to every check

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