



December 25, 2023 | 11am-7pm | Three Course Prix Fixe | 84++ Per Person

Note: Please anticipate a service delay if you request modifications to menu items.

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

LUMP CRAB CAKES

Meyer Lemon Aioli | Arugula and Frisée Lettuce

MAIN COURSES

HOLIDAY PLATE

Roasted 1855 Prime Rib | Roasted Garlic Yorkshire Pudding | Au Jus Lie
Asparagus | Sauce Béarnaise | Buttermilk Mashed Potatoes

SCOTTISH SALMON

Pan Seared | Skagen Salad | Curried Asparagus | Roasted Garlic Mashed Potatoes

DUCK LEG CONFIT

Stone Ground Cheesy Polenta | Grana Podano | Orange Demi-Glace | Wild Berry Butter

FILET MIGNON OSCAR STYLE

6oz | Sautéed Asparagus and Carrots | Red Chile Hollandaise Sauce

FILET Y ENCHILADAS DEL NORTE

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

HUITLACOCHÉ TAMAL & CORN*^{IV}

Char-Grilled Broccolini | Corn Purée | Black Beans | Mushroom | Caramelized Onion Cream
Corn & Spinach | Hard Taco | Huitlacoche Tamal | 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

TRUFFLE STREUSEL
Roasted Banana Ice Cream

* 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
Carol Anglin, Manager | Nallely Garcia, Manager