



Easter Prix Fixe

11 am – 2:45 pm

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

ROASTED GREEN CHILE-SWEET CORN CHOWDER

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

MAIN COURSES

PRIME RIB HASH

Poached Eggs | Breakfast Potatoes | Chipotle Hollandaise

NM BREAKFAST BURRITO *

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

CHICKEN AND FRENCH TOAST

Fried Redbird Chicken Breast | Bananas | Crispy Bacon | Toasted Pinon | Red Chile Syrup

SCOTTISH SALMON *

Pan-Seared | Cilantro-Lemon Butter Sauce | Broccoli | Grilled Polenta

LA FONDA EGGS BENEDICT *

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

SOUTHWEST MONTE CRISTO SANDWICH

Honey Ham | Roasted Turkey Breast | Green Chile | Swiss Cheese | Prickly Pear Preserves | Chile Fries

DESSERTS

CRÈME BRULÉE *

Fresh Seasonal Berries

RASPBERRY ENCHILADAS

Crepes | Raspberry Mascarpone | White Chocolate | Chocolate Sauce | Raspberry Sauce

CHOCOLATE MOUSSE MARTINI *

Mexican Chocolate | Toasted Pinon | Whipped Cream | Tuile

\$38 for two courses | \$48 for three courses

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 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.

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

Lane Warner, CEC, Executive Chef | Charles Thompson, Chef de Cuisine | Carol Anglin, Manager