



HOLIDAY PRIX FIXE 2024

December 20th - 30th | 11am-9pm

Two Course 73++ | Three Course 84++ | Four Course 95++ Per Person

SOUP

SIGNATURE LA FONDA TORTILLA SOUP*

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

LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil

APPETIZER

DUROC PORK BELLY

Braised | Port Wine Glaze | Apple and Green Chile Chutney | Rapini

CURED BEEF CARPACCIO

Shallots | Fried Capers | Dijon Mustard | Basil Olive Oil
Arugula | Parmesan Crisps

CLASSIC SHRIMP COCKTAIL

Atomic Horseradish Sauce | Micro Cilantro

TABLESIDE GUACAMOLE*^{IV}

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips

SPINACH & STRAWBERRY GOAT CHEESE SALAD

Spinach | Strawberry | Goat Cheese
Roasted Shallot-Bacon Vinaigrette | Candied Walnuts

LA FONDA CAESAR^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Sourdough Croutons

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

*** Gluten-Friendly | ^V Vegetarian**

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 and service charge | We add a 22% service charge to every check

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



ENTRÉE

FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile

BRAISED COLORADO LAMB SHANK

Roasted Corn | Creamy Roasted Corn Polenta | Grilled Asparagus
Yellow Beets | Chives | Gremolata

HUITLACOCHÉ TAMAL *IV

Golden & Red Beet Terrine | Roasted Poblano Sauce | Black Beans
Blue Corn Tortilla Ash | Fried Green Onion | Roasted Corn Huitlacoche Tamal
Roasted Garlic Mashed Potatoes | Horseradish Cream | Sauteed Asparagus
Vegetarian with this entree is Two Course Prix Fixe 49 | Three Course Prix Fixe 71 Per Person ++

CHICKEN CORDON BLEU

Smoked Ham | Spinach | Swiss Cheese | Dijon Mustard | Sauce Mornay
Asparagus | Roasted Garlic Mashed Potatoes

PAN-SEARED CHILEAN SEABASS *

Green Chile Risotto | Sugar Snap Peas | Citrus Beurre Blanc

BEEF TENDERLOIN OSCAR *

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes
Sautéed Asparagus | Green Chile Bernaise

SLOW ROASTED PRIME RIB *

Hollandaise | Grilled Asparagus | Silky Potato
Creamy Horseradish | Mojo Picante | Au Jus

DESSERT

FLAN

Caramel Sauce | Whipped Cream

CHOCOLATE LAVA CAKE

Whipped Cream | Sweet White Corn Ice Cream,

STRAWBERRY SHORT CAKE

Raspberries Romanoff | Rum | Whipped Cream

GELATO

Biscochito Cookies | Powder Sugar | Cocoa

VEGETARIAN | GLUTEN FREE | VEGAN THREE COURSES 58/PERSON

MUSHROOM COCONUT CREAM SOUP

GRILLED EGGPLANT

Tomato Coulis | Vegan Carrot "Butter" | Yucca Root Chips | Red Quinoa Pilaf

CHOCOLATE MOUSSE

Raspberry Coulis | Prickly Pear Sorbet