

a Smashing Review of La Playuela



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Susan Meadows/Santa Fe New Mexican

Santa Fe – The first American restaurant opened in New York in 1827, but it wasn't until 1859 that the NY Times posted the first–ever restaurant review. The Food Critic was born and the stroke of their mighty culinary pen has reverberated throughout America's restaurant scene ever since. We're pleased to announce that the recent restaurant review of La Plazuela by the Santa Fe New Mexican was remarkable and some of the descriptions deliciously poetic:

"Mango Gazpacho is a sunshine-yellow pool in which grapes float like lily pads.

It sings of fresh mango and cucumber, with a peppery undertone
of roasted yellow pepper plus the citrus snap of fresh lime."

"The roasted Poplano Relleno is stuffed with sweet corn, leeks, and wild mushrooms, enthroned upon the creamiest of cheese polenta, laced with smoky tomato coulis, and sent over the rainbow by a reduced balsamic sauce."

"The Halibut tastes as if you just landed it. It floats on a deep-flavored rice-and-vegetable reef in a savory cilantro butter sauce."

Indeed, Executive Chef Lane Warner's menu, La Plazuela's award-winning wine list and the dining room's extraordinary wait staff brought praise and kudos. The opening line of the review says it all: Where can you dine on sophisticated fare at surprisingly reasonable prices in the most beautiful Santa Fe style? And, we couldn't have written a better invitation to come dine in La Plazuela than the review's final sentence:

"Unwind beside the splashing fountain watching clouds overhead or the cast of characters who pass through La Fonda's world-famous lobby. This is the best of Santa Fe style."

