VALENTINE'S DAY PRIX FIXE
5–9pm | Three Course Prix Fixe | 99++ Per Person

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STARTERS

CREAMY ROASTED ARTICHOKE SOUP*
Hazelnut | Leeks | Chive | Crème Fraiche

LA FONDA CAESAR V
Artesan Lettuce | Cotija Cheese | Heirloom Tomato | Garlic Croutons

ARUGULA SALAD* ᴵ V
Dried Figs | Almonds | Shaved Parmesan | Balsamic | Extra Virgin Olive Oil

DOVER SOLE PAUPIETTE*
Shrimp Mousseline | Chive Butter Sauce

WILD MUSHROOM RAVIOLI*
Caramelized Onion-Chipotle Cream

MAIN COURSES

MUSCOVY DUCK BREAST
Pan Roasted | White Mole | Butternut Squash Mash | Broccolini

LOBSTER TAIL
Drawn Roasted Garlic Butter | Buttermilk Mashed Potatoes | Asparagus | Red Chile Hollandaise

BEEF WELLINGTON
Mushroom Duxelles | Duck Pate | Pomme Dauphinoise | Veal Demi-Glace

SURF & TURF
Filet Mignon | Jumbo Shrimp Medallion | Creamy White Cheddar Polenta
Roasted Baby Root Vegetables | Lobster Veloute

HUITLACOCHE TAMAL* ᴵ V
Roasted Baby Root Vegetables | Butternut Squash Mash | Grilled Asparagus
Caramelized Onion-Chipotle Cream

DESSERTS

CHOCOLATE MOUSSE
Raspberries | Crème Anglaise

FLAN
Almond Tuile

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

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