



LA FONDA ON THE PLAZA WELCOMES THE WINES OF BANFI

FIRST

Romero Farms Beet & Buratta Salad

Chioggia Beets | Heirloom Tomatoes | Avocado | Crispy Prosciutto | Purple Basil Honey
Vinaigrette | Urban Rebel Farms Micro Mixed Greens

Banfi la Pettegola Vermentino | Maremma | Tuscany | 2018

SECOND

Grilled Colorado Lamb Scottadito

Local Roasted Eggplant & Date Purée | Preserved Lemon Herb Oil

Castello Banfi Belnero | Propretor's Reserve | Tuscany | 2016

PRINCIPLE

Cherry Wood Smoked Rocky Mountain Elk Tenderloin

Pecorino Romano Potato Gratin | White & Green Asparagus
Amerena Cherry Demi-Glace

Castello Banfi Brunello di Montalcino | Tuscany | 2013

DESSERT

Flourless Chocolate Torte

Whipped Cream | Strawberry Purée | Almond Cookie Tuile

Banfi Rosa Regale | Piedmont | 2019

Chef de Cuisine | Randy Tapia

A special thank you to our local farm partners:

Romero Farms | Santa Fe, NM
Urban Rebel Farms | Santa Fe, NM

BANFI

 **La Fonda**
On the Plaza™