



Christmas Prix Fixe | 11am-9pm | Choose one of each course
\$75 per person

STARTERS

ROASTED GREEN CHILE-SWEET CORN CHOWDER

Chunky Chowder | Hatch Green Chile | Roasted Corn | Onions | Potatoes
Bell Peppers | Crispy Fried Leeks 10

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 10

GRILLED PEAR AND BABY SPINACH

Baby Spinach | Cranberry Vinaigrette | Jamon Serrano Chips | Roasted Hazelnuts
Red Onion | Manchego Cheese 13

LA FONDA CAESAR

Fresh Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes | Sourdough Croutons 12

JUMBO LUMP CRAB CAKE

Roasted Serrano Chile-Lemon Aioli | Smoked Tomato-Cilantro Concasse | Crispy Leeks 24

MAIN COURSES

1855 PRIME RIB

Au Jus Lie | Sautéed Broccolini | Roasted Garlic-Buttermilk Mashed Potatoes 45

ALASKAN SALMON

Crispy Seared | Lemon-Cilantro Butter Sauce | Wild Mushroom Creamy Risotto | Sautéed Baby Spinach 35

CAULIFLOWER STEAK

Grilled Cauliflower Steak | Huitlacoche Tamal | Warm Barley Salad | Broccolini
Black Bean Sauce | Roasted Red Pepper Coulis 26

PAPPARDELLE PASTA

Creamy Green Chile Alfredo | Baby Portobello Mushrooms | Cipollini Onions | Roasted Pinon
Asparagus | Roasted Bell Peppers 25 With Redbird Chicken Breast 32

ENCHILADAS DEL NORTE

Two Fresh White Corn Tortillas, Shredded Beef | Chicken | Mexican Cheese Blend
Red | Green | Christmas Chile 22

MAPLELEAF FARMS DUCK BREAST

Crispy Seared | Red Chile-Cherry Demi | Warm Fingerling Potato Salad | Sautéed Spinach 42

DESSERTS

MEXICAN CHOCOLATE STREUSEL

Banana Gelato | Blackberry Coulis 14

FLAN

Traditional Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries 10

BOURBON PECAN PIE

Bourbon Chocolate Sauce | Whipped Cream 9

LA FONDA BREAD PUDDING

Croissant | Baguette | Mexican Chocolate | Piñon | Raisins | Crème Anglaise 12

* Indicates gluten free options.

City of Santa Fe Ordinance – Water is served on request only.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

We add a 20% gratuity for parties of six or more.

Lane Warner CEC, Executive Chef | Bobby Griffing, Chef de Cuisine | Carol Anglin, Manager