

# Tabla

DE  
LOS SANTOS

## Dinner Entrees

### **Plato Nativo de San Francisco de Assis**

**17**

*"These foods are native to this area. I've kept this plate intentionally simple so that you can experience the purity of each dish and its ingredients."*

*On this plate you will find a sopapilla filled with chicos and beans from Rose and Gloria Trujillo's farm in Nambé, New Mexico, one pork tamale with red chile, and one enchilada with cheese, onion and chile colorado.*

### **Anna and Miguel's Chile Relleno**

**21**

*"Both Anna and Miguel are cooks who have worked with me in the past as well as now and we created this dish. Unlike most stuffed chiles, this one is not fried."*

*A roasted poblano chile is filled with rice, spinach from Matt Romero's farm in Santa Cruz, New Mexico, and goat cheese. Served with calabacitas and a sauce made with tomatoes from Estancia Valley, New Mexico.*

### **Rainbow Trout (Trucha)**

**22**

*"As a young boy, fishing was my sport and it created an unforgettable memory of pan-fried trout."*

*This trout is dipped in milk, flour, pan-fried in butter and seasoned with lemon, garlic and Italian parsley. Served with Matt Romero's spinach and sautéed market potatoes.*

### **Pollo Real Chicken**

**24**

*"Our local chicken tastes as good as the barnyard chicken I grew up with, and as all cooks know, the thighs are the most delicious part—moist and succulent."*

*Organic chicken from Pollo Real farm in Socorro, New Mexico, seasoned with chile caribe, grilled and accompanied with roasted market potatoes, vegetables in season, and chicos in a demi-glace sauce.*

### **Niman Ranch Pork Chops**

**28**

*Pork chops brined and marinated in New Mexican red chile and grilled. Accompanied with calabacitas, sautéed market potatoes and sauce.*

### **Lamb Chops**

*"I grew up eating lamb ribs, or costillas, not chops, because they were more affordable. But when I was a chef in Los Angeles I got to know chops. They are absolutely succulent."*

*The lamb comes from nearby Talus Wind Ranch in Galisteo, New Mexico. It is grilled and served with a peppercorn demi-glace spinach from Matt Romero's farm, and market potatoes roasted with thyme.*

**One chop: 18**

**Two chops: 28**

### **Angus Rib-Eye Steak, aged 21 days**

**28**

*"I love rib-eye because it's marbled and moist. Enhanced with a sauce based on demi-glace and chile, this one surpasses any other steak."*

*This aged rib-eye steak from Niman Ranch is salted, grilled and served with roasted market potatoes with rosemary, seasonal vegetables, and red chile demi-glace.*

## *Postre (Dessert)*

### **Organic Goat Milk Flan**

**8.5**

*This dessert happened by chance when I needed some milk for a flan and all we had was some organic goat's milk from Sweetwood's Creamery. We gave it a try and we loved the way it worked. It's truly divine!*

### **Pastelle de Tres Leches**

**9.5**

*This ultra-moist cake made with three milks is a traditional Mexican dessert that I've been making for many years. This version is served with a strawberry-cream icing and mango and strawberry purees.*

### **Chocolate Almond Torte**

**9.75**

*This is one of my favorite cakes and a must for those who love chocolate and almonds. This flourless torte is served with crème anglaise.*

### **Pastel de Chocolate**

**11**

*This recipe was given to me by my sous-chef, Miguel Gutierrez. We gave it a try and decided this was the ultimate dessert—a river of warm chocolate flowing from a delicate chocolate cake, tempered with cold crème fraîche.*

### **Ice Cream with Seasonal Fruit**

**8.75**

*The fruit, which reflects what we find regionally, but as close to Santa Fe as possible, compliments ice cream from a New Mexican creamery.*

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