

Tabla de los Santos

Valentine's Day Menu

\$45

Liquor, tax gratuity not included. For reservations call 505-983-5700

Soup or Salad

Potato Leek Soup

Served warm. Vegetarian. Onion, leek and potatoes.

Watercress Salad

With bacon vinaigrette and a poached egg.

Appetizers

Chile Relleno

Filled with duxelles of mushrooms, served in a demi-glace with pinto beans.

Calamari

Calamari steak strips are breaded and pan-fried, served with garlic butter sauce.

Choice of Entrée

Trucha (Rainbow Trout)

Trout is dipped in milk, flour and Panko, pan-fried in butter and seasoned with lemon, garlic and parsley and served with locally grown Farmer's Market seasonal vegetables and sautéed market potatoes.

Angus Rib-Eye Steak

This aged Black Angus rib-eye steak is grilled and served in a red chile demi-glace sauce with roasted market potatoes and Farmer's Market seasonal vegetables.

Quail

Two small quail grilled and served with a juniper berry sauce with Farmer's Market seasonal vegetables and market potatoes.

Choice of Dessert

Pastel De Tres Leches

Moist cake made with three milks is a traditional Mexican dessert. Served with a strawberry cream icing with mango and strawberry purees.

Organic Goat Milk Flan

Organic goat's milk, baked. Truly divine!

Fresh Chocolate Strawberries

Strawberries dipped in chocolate and served in a strawberry puree.