



Restaurant Martin

Dinner

(\$45 per person)

Appetizer

Caesar Salad - Hearts of Romaine + Lemon-Anchovy Dressing Shaved Pecorino Cheese + Sourdough Crisp

Baked Cauliflower-Pear Bisque - Washington State Crispy Oysters + Dill-Raisin Gremolata + Smoked Potato Espuma

Ricotta Dumplings - Crispy Duck Leg Confit + Wild Mushrooms + Moroccan Olives + Celery Root + Soft Slow Poached Egg

Spiced Crusted Gulf Shrimp - Butternut Squash + Eggplant -Blackened Shallot Beignet + Avocado + Thai Flavors

Entree

Roasted Organic Chicken Breast - Black Garlic Sofrito Purée + White Cheddar Polenta + Carrots + Fennel + Black Truffle Reduction

Scottish Salmon - Jasmine Rice-Bay Shrimp Stir Fry + Root Vegetables + Cucumber + Cashew-Sesame Crumble + Nuoc Cham Broth

Maine Lobster Agnolotti - Curried Garnet Yam + Lemon + Apples + Tomato-Caraway Jam + Turnips + Brown Butter-Lobster Fondue

Black Angus Hanger Steak - Pastrami Spices + Gruyère-Potato Tart + Marinated Wild Mushrooms + Brussels Sprouts Leaves + Horseradish

Wild Rice Crepe - Garlic Spinach + Parmesan + Confit of Garnet Yams in Curry Butter + Brussels Sprouts in Rosemary-Orange Glaze

Dessert

Apples and Walnuts - Maple Roasted Apple Pavê + Toasted Walnut Custard Walnut Croquant + Apple Crèmeux+ Spiced Rum Ice Cream

Chef's Trifle Duo - Ask your server about the ice cream pairing for this dish.

Molten Bittersweet Chocolate Cake - Sweet and Salty Caramel Sauce + Cocoa Shortbread Soil + Toasted Cinnamon Ice Cream

Trio of Assorted Housemade Ice Creams or Sorbets -

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<http://restaurantmartin.com>