



La Plazuela at La Fonda on the Plaza

Dinner

(\$45 per person)

STARTERS

POBLANO CORN CHOWDER - ROASTED POBLANO | ROASTED CORN | SWEET ONION |
RUSSET POTATO | BELL PEPPER | CRISPY LEEK

LA FONDA CAESAR - CHOPPED ROMAINE | QUESO COTIJA DRESSING | SEASONAL TOMATO |
SOURDOUGH CROUTON

AHI TUNA TARTAR - HONEY AVOCADO MOUSSE | CRISPY SHALLOT | SOY CHILE REDUCTION
| CRISPY WONTON CHIPS

PRINCIPAL COURSE

LONG ISLAND DUCK BREAST - PAN ROASTED | PORT REDUCTION | BRAISED BRUSSELS |
POTATO CROQUETTE

1855 TOP SIRLOIN - CHAR-GRILLED | SMOKET JALAPENO BEARNAISE | WARM FINGERLING
POTATO SALAD

SCOTTISH SALMON - PAN ROASTED | CHARRED SWEET CORN | RED ONION VINAIGRETTE |
SPICEY COUSCOUS | SEASONAL VEGETABLES

DESSERT

RASPBERRY ENCHILADAS - MASCARPONE STUFFED CREPES | CHAMBORD RASPBERRIES |
SHAVED CHOCOLATE | RASPBERRY COULIS

MEXICAN CHOCOLATE STREUSEL - ROASTED BANANA GELATO

SIGNATURE FLAN - CARAMELIZED VANILLA CUSTARD | CARAMEL SAUCE | RASPBERRIES

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100 E. San Francisco Street

(505) 995-2334

<http://www.lafondasantafe.com/>