



## **Pink Adobe Restaurant**

### **Dinner**

*(\$35 per person)*

### **Appetizers**

Blue Lump Crab Cake - Lightly spiced - jalapeno - chipotle tartar sauce

Heirloom Tomato Salad - Heirloom tomato - stuffed with goat cheese - pesto - balsamic reduction drizzle

Clams Lucifer - Award winning - Manila clams and Mexican tequila in a spicy red chile broth.

Lobster Bisque - Rich and creamy - Lobster- cream and sherry

### **Entrees**

Petite Steak Dunigan - 6 1/2 oz New York Strip - charred - grilled - topped with green chile and mushrooms. Grilled asparagus - whipped Parmesan mashed potatoes

Plato Especial - Chile En Nogada - stuffed with diced pork - pears, apples, peaches, almonds - topped with walnut cream sauce - calabasitas

Seafood Enchiladas - Lobster, crab and shrimp covered with a green Chile lobster bisque served with Spanish rice, beans and pasole

Vegetarian option - Upon request

### **Desserts**

French Apple Pie - Warmed and topped with hard rum sauce and vanilla ice cream

Tres Leches Cake - Topped with fresh blackberry jam.

Chocolate Mousse - Topped with cinnamon whipped cream - served in a dark chocolate cup

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406 Old Santa Fe Trail

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<http://thepinkadobe.com/>