



Anasazi Restaurant, Bar & Lounge

Dinner

(\$45 per person)

Add our special Sandia y Pepino Margarita (Silver Tequila, Cointreau, Watermelon, Cucumber, Tajin Lime, & Salt) for \$12

Warm frise salad - with Windmill Farms chive, crisp pork lardons, sherry vinaigrette

Bison dumpling - wild mushroom, turnip, leek, oxtail broth

Rabbit pappardelle - fennel, garlic, butternut squash, anise cream, morcilla chip

Entree

Bison short ribs - kabocha and brussels sprout hash, rosemary cured tomato

Bronzed salmon - spaghetti squash, almond and golden raisin couscous, prickly pear

Cassoulet - duck and rabbit confit, andouille, rancho bean, pork belly, sauce español

Desserts

Black & red raspberry coconut macaroon - Cornish cream

Spiced chocolate custard - chocolate powder, cinnamon sugar crouton, piñon ice cream

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113 Washington Ave.

(505) 988-3236

<http://www.rosewoodhotels.com/en/inn-of-the-anasazi-santa-fe/dining/anasazi-restaurant>



Anasazi Restaurant, Bar & Lounge

Lunch

(\$35.00 per person)

Add our special Sandia y Pepino Margarita (Silver Tequila, Cointreau, Watermelon, Cucumber, Tajin Lime, & Salt) for \$12

Smoked pheasant - tagliatelle, wild mushroom, chard cream

Duck confit cabbage roll - ginger and lingonberry sauce

Seared sea scallop - pink pozole, green broth

Entree

Dungeness crab tacos - heirloom tomato salsa, jicama slaw

Lamb sandwich - kale and pecan pesto, kennebec spiced fries

Open faced trout sandwich - almond and red chile crust, lime aioli, heirloom tomato, arugula, charred avocado, shishito pepper

Desserts

Chocolate flake cake - spiced rum-cherry sauce

Rice pudding tamal - caramelized banana, spicy chocolate sauce

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