



## El Nido

### Dinner

(\$35 per person)

### Starter

OYSTERS - 4 large fresh oysters grilled over fruit wood, brushed with house made Green Chile Infused Butter and finished with house made Bread Crumbs

PEAR and ARTICHOKE SALAD - Wild Arugula with Pears marinated in Anise and tossed with Artichokes, Caramelized Almonds and house made Ricotta

WHITE TRUFFLE SOUP - Cream of Truffle and Organic Mushroom, garnished with house made Yukon Potato Chips

### Entree

TROUT CARTOCCIO - Wood Grilled Rainbow Trout, wrapped in parchment paper with Lemon Butter, Herbs, Himalayan Salt and finished in our Italian Oven!

ROTISSERIE ORGANIC CHICKEN - Mary's Organic Chicken, served with Lemon Caper Sauce & amber roasted Asparagus and burnt Tomatoes Halves

RAVIOLI - 6 raviolis filled with burrata & sun-dried tomato, served with our basil pesto cream sauce, topped with shaved parmesan and organic micro greens

### Desserts

Cafe Affogato - Gelato of the day, Lavazza Double Espresso Shot, & house made Walnut Chocolate Chip Cookie

MARSCOPONE CUP - rich italian marscopone infused with vanilla, swiss chocolate, & amaretto crumble

BRULEE CAKE - El Nido Original; the classic Creme Brulee transformed into Brulee soaked White Cake with a Torched Caramelized exterior served a la mode with Vanilla Gelato

### El Nido

1577 Bishops Lodge Road

(505) 954-1272

<http://www.elnidosantafe.com>