



Amaya at Hotel Santa Fe

Dinner

(\$35 per person)

Appetizers

Choose One -

Pear and Apple Salad - seasonal greens with dried cranberries, candied walnuts, feta crumbles and fig pomegranate vinaigrette

Vegetarian Red Chile Tortilla Soup - topped with avocado crema, asadero and crispy tortilla strips

Tuna Poke Bowl - saku tuna marinated in soy sauce, toasted sesame seed oil and citrus, served over sticky rice with a salad of avocado, green onions, sesame seed, cilantro, wakame and pickled ginger

Entrees

Choose One -

New Zealand Baby Lamb Chops - mint gremolata and baby green salad with lemon thyme vinaigrette

Stuffed Poblano Chile - poblano stuffed with corn, tomato, black beans, served over cilantro rice with almond chile negro mole

Verlasso Salmon - sustainably farmed verlasso salmon, glazed in beer and honey served with fennel slaw, blackberries, toasted pecan and roasted garlic hummus

Slow Seared Duck Breast - with roasted yukon gold potatoes, sautéed peppers, arugula and date veal reduction

Desserts

Peach Melba - peach napoleon with layers of preserved peaches, short bread, peach cremaux and pistachio chantilly cream

or -

Vanilla Crème Brûlée - with fresh berries

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1501 Paseo de Peralta

(505) 955-7805

<http://hotelsantafe.com/amaya/>