



El Rincón Café

Dinner

(\$65 per person)

Dessert

Almond cake

Tres leches

Taos cow ice cream

Appetizers

Caesar salad - Romaine lettuce served with our Caesar dressing and Farmers market poached egg.

Pastel de guacamole - Avocado mousse layered with corn and tomato, served with house made corn chips.

Chile relleno - Anaheim green chile filled with mushroom duxelle and served with a garlic pinto bean Demi glaze.

Entrees

Ruby trout - Trout dipped in cornmeal, pan fried with a butter, lemon, garlic, and parsley sauce. Served with sauteed spinach and fingerling potatoes.

Red bird chicken paillard - Chicken breast pounded thin and breaded with panko, served with a butter, lemon, garlic sauce. Farmers Market vegetables and wild rice.

Organic shepherds rack of lamb - Locally sourced from chama and grilled with a peppercorn Demi glaze sauce. Served with sauteed spinach and fingerling potatoes.

Iberico bellota loin chop - Grilled and accompanied by a red chile Demi glaze. Served with a farmers market vegetables and fingerling potatoes.

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125 Washington St.

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<https://www.elrinconcafe.com/>