



El Nido

Dinner

(\$50 per person)

First Course

Shaved Brussels Sprout Salad - shaved brussels sprouts, arugula, radicchio, pecorino, candied walnuts, lemon balsamic vinaigrette

Potato Leek Soup - creme fraiche, chives

Second Course

Roasted Half Chicken - fingerling potatoes, roasted carrots, limoncello sauce

Lamb Pappardelle - house made pappardelle, braised lamb, herbs, tomato ragu

Roasted Poblano - farro, mushrooms, leeks, chevre, spinach, butternut squash puree

Whole Trout - red quinoa, roasted golden beets, pea puree

Third Course

Flan - brulee top

Tres Leches - carmel sauce

Flourless Chocolate Cake - creme anglaise, vanilla ice cream

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<http://www.elnidosantafe.com>