

Culinary Adventure Lunch Menu Summer 2021

<u>Starter</u>

Watermelon and Radish Salad w/ Arugula, Cotija, Red Onion, and Balsamic Glaze

Suggested Pairing: Rose of Sangiovese

Mains

Choice Of:

Grilled NM Beef Sirlion w/ Blue Corn Onion Ring, NM Red Chile Calabacitas and Peppercorn Butter Sauce

Suggested Pairing: Refosco

OR

Grilled Chile Dusted Ruby Trout w/ Cilantro Lime Creme Fraiche and NM Red Chile Calabacitas

Suggested Pairing: Rose of Cabernet Sauvignon

OR

Vegetarian Tacos with Blackened Tofu, Apple and Jicama Slaw and Charred Jalapeno Crema

Suggested Pairing: Petite Verdot

*Grilled Organic Chicken may be substituted in place of other proteins