

# de la tierra

## STARTERS & SMALL PLATES

### SOUP DU JOUR 12

chef's daily creation

### CAST IRON CORNBREAD 14

cultured chimayó red chile-honey butter

### KALE CAESAR SALAD 17

kale, broken sourdough croutons, house-made caesar dressing, pecorino romano  
add grilled chicken +7

### ROASTED BEET SALAD 18

fresh baby greens, local goat cheese, roasted beets, tamari candied pecans, citrus vinaigrette

### HOUSE-MADE WHIPPED RICOTTA AND MORTADELLA 24

local cherry and bourbon-honey, pistachio pesto, olives, grilled bread, evoo, spanish ash salt

### FRITTO MISTO 27

semolina dredged calamari and shrimp, miso-citrus aioli, fresno-tomato sauce, lemon

### MEDITERRANEAN HUMMUS PLATE 18

grilled naan, lemon, quinoa tabbouleh salad, greek olive mix, extra virgin olive oil

## ENTRÉES

### RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 58

bacon-roasted corn and potato hash, grilled asparagus, cowboy butter, merlot demi-glace, blue corn onion strings

### HARISSA BRAISED LAMB SHANK 56

curried sweet potato purée, preserved lemon, mint and pistachio vinaigrette, local greens

### BLOOD ORANGE GLAZED DUCK BREAST 44

butternut squash-brie purée, quinoa pilaf, roasted root vegetables, apricot orchard chutney

### TROUT ALMONDINE 39

lemon-caper beurre blanc, creamy parmesan polenta, sage, toasted almonds, broccolini

### HERBED CHICKEN MARSALA 38

mushrooms, whipped chive-mascarpone potatoes, wilted greens, orange glazed carrots

### HATCH CHILE RELLENO 37

anasazi beans, wild mushroom quinoa pilaf, oaxaca cheese, chimayó red chile sauce,  
mole-huitlacoche crema, cotija, heirloom tomato pico de gallo

## DESSERTS

### LAVENDER-EARL GREY CRÈME BRÛLÉE 12

fresh berries, macaron

### S'MORE 15

hazelnut-chocolate gelato, molten chocolate cake, smoked graham cracker streusel,  
meringue, butterscotch-rum flambé, raspberry-cassis sauce

### SEASONAL DESSERT SPECIAL 12