



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

Today's Seasonal Soup 8

Poblano Soup 8
polenta truffle, red chile oil

Escargot 15
garlic, lemon, herbs de provence, linguini,
sourdough toast

Steamed Black Mussels 17
chorizo, leeks, roasted garlic, jalapeño,
grape tomato, pisco-coconut broth,
grilled sourdough

Pan Seared Foie Gras 17
corn meal bread crumbs, caramelized pineapple,
port-strawberry jam

Beef Carpaccio 18
quail egg, pickled mustard seed, caper berries,
horseradish aioli, brioche toast

SALADS

Mixed Greens Salad 12 (GF)
roasted butternut squash, dried cranberries,
mojave dates, grape tomatoes, candied walnuts,
raspberry vinaigrette

Baby Kale Salad 13 (GF)
marcona almonds, roasted carrots, tucumcari feta
cheese, pear, balsamic vinaigrette

Roasted Beets 14 (GF)
burrata cheese, watercress, avocado, edible dirt,
meyer lemon vinaigrette

LCS Caesar Salad 12
romaine hearts, pecorino romano,
chipotle lavash, white anchovies,
chimayo red chile – caesar dressing

add chicken 6 | salmon 8 | steak 9

MAINS

Quinoa Stuffed Eggplant 26 (GF)
artichokes, calabacitas, feta cheese, chickpeas,
squash cakes, romesco sauce

Pan Seared Ruby Trout 28 (GF)
artichoke risotto cakes, sautéed spinach, lemon-
caper oregano sauce

Pan Seared Chilean Sea Bass 38 (GF)
kimchi, basil aioli, fried lotus root

NM Grass Fed Beef Tenderloin 42 (GF)
potatoes o'brien, roasted peppers, fresh corn,
porcini mushrooms, foie gras hollandaise sauce

Stuffed Muscovy Duck Breast 32 (GF)
apple-chestnut stuffing wrapped in honey bacon,
celery root purée, sherry, apricot glaze

Pork Osso Buco 36
orecchiette pasta, pancetta, carrots, zucchini,
yellow squash, sun dried tomatoes,
fresh aromatic herbs

Grilled Colorado Lamb Rack 39 (GF)
yukon gold potato rösti, roasted carrots, brussels
sprouts, pomegranate-cascabel demi-glaze

Grilled Elk Tenderloin 40 (GF)
confetti creamy mashed potatoes, shaved
asparagus, wild mushrooms, brandy sauce

LCS CLASSICS

Traditional Enchiladas 15 (GF)
chicken or cheese, mexican rice, black beans,
sour cream, salsa fresca, choice of chile

Green Chile Cheeseburger 16
grass fed new mexican beef, hatch green chile,
extra sharp cheddar

(GF) = gluten-free | gluten-free bread is available upon request \$2

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez
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