



la casa sena

FIRSTS

Roasted Cauliflower Soup

bacon lardons, cauliflower cous cous

Soft Shell Crab-Shrimp Spring Roll

shitake mushrooms, red peppers, leeks, wasabi aioli,
thai chile-soy sauce

Passion Fruit-Tomato Gazpacho

mango compote

Colorado Lamb Riblets

roasted potatoes, lemon-caper sauce

LCS Caesar Salad

romaine hearts, pecorino-romano, chipotle flat bread, white anchovies,
chimayo red chile-caesar dressing

MAIN

NM Grass Fed Beef Tenderloin

black truffle mashed potatoes, asparagus, foie gras butter

Fruit Plate

granola, honey greek yogurt, bananas, apples, grapes, berries,
honeydew, watermelon, kiwi, cantaloupes

Cinnamon Roasted Lamb Leg

mojave dates, green bean almondine, roasted potatoes, lamb jus, mint jelly

Challah French Toast

mascarpone mousse, crispy bacon, strawberries, butter maple syrup

Pan Seared Scottish Salmon

grain salad, grape tomatoes, broccolini, artichoke hearts,
dried cranberries, cashews, tarragon-butter sauce

Grilled Pork Tenderloin Medallions

spinach-potato cake, asparagus, baby carrots, apricot-sherry glaze

Pan Seared Ahi Tuna

carrot-butternut squash purée, bok choy, wasabi crema, snap peas, wasabi aioli

LCS Enchiladas

green chile chicken or red chile cheese, Mexican rice, black beans, sour cream, salsa fresca

DESSERT

Carrot Cake

candied carrots, toffee ice cream

Crème Brûlée Trio

classic vanilla, tres leches, lavender

Key Lime Tart

fresh kiwi and strawberries

forty two dollars per person

Executive Chef José Rodriguez Executive Sous Chef Noé Sanchez