



# la casa sena

## FIRSTS

**Roasted Cauliflower Soup**  
sautéed scallops

**Watermelon-Baby Kale Salad**  
Tucumcari feta cheese, toasted pistachios, grape tomatoes,  
cucumber, white balsamic vinaigrette

**Honeydew-Cucumber Gazpacho**  
fruit relish

**LCS Caesar Salad**  
romaine hearts, pecorino-romano, chipotle flat bread, white anchovies,  
Chimayo red chile-caesar dressing

## MAIN

**NM Grass Fed Braised Boneless Short Ribs**  
horseradish mashed potatoes, sautéed asparagus, braising jus

**Colorado Lamb Shanks**  
saffron risotto, sautéed wild mushrooms, braising jus

**Pan Seared Striped Bass**  
quinoa-sea bean salad, lemon-saffron vinaigrette

**Crab Cake Eggs Benedict**  
potato cake, sautéed spinach, roasted serrano chile hollandaise sauce

**Brioche French Toast**  
red chile-honey bacon, lemon mascarpone mousse,  
fresh strawberries, lemon maple syrup

**Grilled Pork Tenderloin Medallions**  
red pepper-potato hash, green beans, ancho chile-maple sauce

**Pan Seared Rainbow Trout**  
chayote succotash, warm farro salad

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

## DESSERT

**Peaches Many Ways**  
sweet peach mousse, durazno fresco granita, caramelized peach cake

**Ice Cream Sandwich**  
peanut butter-chocolate chip cookie, vanilla-praline ice cream, cocoa meringue

**New Mexican Bite**  
dark chocolate cake, green chile-piñon glass, red chile-chocolate mousse, anise biscochito

thirty nine dollars per person  
five dollar mimosas

Executive Chef José Rodriguez    Executive Sous Chef Noé Sanchez