



# la casa sena

## FIRSTS

### White Asparagus Bisque

crab salad, buttermilk biscuits

### Coconut-Shrimp Fritters

black beans, sweet potatoes, pineapple chutney, mint jelly

### Tomato Gazpacho

sunchoke compote

### LCS Caesar Salad

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

## MAIN

### Grilled Branzino

lemon, fiddlehead fern, roasted potatoes, lemon-oregano sauce

### Grass Fed N.M. Braised Bone In Beef Short Ribs

roasted carrots, shallots, green beans, garlic mashed potatoes

### Pan Seared Scottish Salmon

mediterranean cous cous, snap peas, harissa sauce

### Arizona Stuffed Quail

barley, goat cheese, cranberries, raisins, walnuts, strawberry-guajillo sauce

### Pan Seared Diver Scallops

sunchoke purée, southwestern succotash, meyer lemon sauce

### Fruit Plate

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

### Challah French Toast

mascarpone mousse, crispy bacon, strawberries, butter maple syrup

### Maine Lobster Eggs Benedict

potato cake, roasted vegetables, foie gras hollandaise

## DESSERT

### Chocolate Molten Lava Cake

raspberry sauce, strawberry ice cream, red coral tuille

### Basil Panna Cotta

basil ice cream, rosé-apricot syrup

### Moscato and Vanilla Poached Pear

sweet goat cheese mousse, raspberry sorbet, amarena cherries, mango sauce

forty five dollars per person

Executive Chef José Rodriguez    Executive Sous Chef Noé Sanchez