



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Artichoke Soup

marcona almond pesto

Roasted Beet and Carrot Panna Cotta

burrata, avocado mousse, watercress, meyer lemon vinaigrette

LCS Caesar Salad

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

Slow Roasted Pork Belly

california plum sauce, sweet corn sauce

2015 Dominique Cornin, Pouilly-Fuissé

MAIN

New York Strip

mushroom-veal marrow, creamy mashed potatoes, brussels sprouts leaves,
pink peppercorn demi

Pan Seared Atlantic Salmon

baby bok choy, quinoa, apricot-brown butter sauce

14 oz Grilled Tomahawk Pork Chop

herb roasted potatoes, creamy spinach

Maine Lobster Stuffed Chicken Breast

potato gnocchi, goat cheese, asparagus, black truffles,
roasted carrots, baby corn, tarragon sauce

2015 Alexana, Pinot Noir, "Terroir Series", Willamette Valley

DESSERT

Chocolate Cake

chocolate mousse, chocolate wrap, raspberry sauce, macaroon

Red Wine Poached Pears

vanilla bean mascarpone filling, red wine-chocolate truffles, candied walnuts

Chimayo Red Chile-Chocolate Soup

fresh strawberries, cinnamon marshmallow, piñon,
chile dusted cookie wand, whipped cream

Dios Baca, "Elite", Amontillado, Sherry

Eighty five dollars per person

One hundred five dollars with the sommelier's wine pairings

Executive Chef: José Rodriguez

Chef de Cuisine: Noé Sanchez