



## Santa Fe Restaurant Week 2018

### FIRST

**Slow Braised Pork Belly**  
spicy hoison, sweet potato purée

**Texas Grapefruit and Fennel Salad**  
baby kale, avocado, macadamia nuts, sesame seeds,  
feta cheese, tequila vinaigrette

**Poblano Soup**  
polenta truffle, red chile oil

### MAIN

**Pan Seared Ruby Trout**  
artichoke risotto cakes, sautéed spinach, lemon-caper-oregano sauce

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

**Stuffed Muscovy Duck Breast**  
apple-chestnut stuffing wrapped in honey bacon,  
celery root purée, sherry, apricot glaze

### DESSERT

**Chantilly Cupcake**  
fresh berries, raspberry tuille, blackberry sauce

**Chimayo Red Chile Chocolate Soup**  
fresh strawberries, piñon, chile dusted cookie wand,  
amarena cherries, mango sauce

**Sorbet Trio**  
seasonal sorbets, mango sauce, blackberry coulis, almond dust

\*In celebration of Santa Fe Restaurant Week, La Casa Sena is proud to offer 25% off all bottles of wine. Interested in receiving an even better benefit year round? Find out how to become a Rio Chama and La Casa Sena Wine Club 2018 member. Receive retail pricing on wine for an entire year at La Casa Sena and Rio Chama and discounts in the LCS Wine Shop!

forty five dollars per person

Executive Chef: José Rodriguez  
Chef de Cuisine: Noé Sanchez