



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Slow Braised Hoisin Pork Belly

cabbage slaw, roasted butternut squash purée

Spinach-Strawberry Salad

toasted walnuts, roasted acorn squash, feta cheese, dried cranberries, poppy seeds, honey vinaigrette

Wild Mushroom-Cappuccino Bisque

espresso foam, brioche toast, crispy pancetta

Pan Seared Diver Scallop

angel hair pasta, creole mustard aioli

Terrabrune, Bandol, Rosé

MAIN

Grilled Colorado Lamb Tenderloin

potato-leek cake, grilled asparagus, fennel, tomatoes, lamb jus

Buttermilk Braised Half Chicken

roasted potatoes, grilled vegetables, béchamel sauce

Grass Fed N.M. Beef Tenderloin

scaloped potatoes, snap peas, foie gras hollandaise

Mirin-Honey-Soy Glazed Scottish Salmon

faro, barley, baby bok choy

Orin Swift, "Abstract", Red Blend

DESSERT

Chocolate Trio

chocolate cake, chocolate mousse, chocolate ganache, strawberry compote

White Chocolate-Raspberry Miniature Cheesecakes

raspberry coulis, fresh raspberries, toasted white chocolate crumble, raspberry sorbet

Hearts and Kisses

chimayo red chile chocolate truffle, coconut truffle, pistachio truffle, chocolate covered strawberries

Kopke, 10 Year Ruby, Porto

\$70 - per person | \$90 - with sommelier's wine pairings
menu also available à la carte

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez | Pastry Chef: Clarita Corral