

end of winter tasting

\$35^{pp}

Appetizer

Tamaya Cornmeal Crusted Calamari
roasted garlic aioli • tomato salsa • local microgreens

or

Duck Confit in Adobo Tacos
white corn tortillas • house-made queso fresco
fermented spanish onions • Urban Rebel Farms cilantro

Soup or Salad

Soup of the Day

or

Simple Mixed Greens Salad
matchstick granny smith apples • sunflower seed brittle
honey ginger vinaigrette

Entree

Harissa Glazed Salmon
wild rice risotto cake • grilled broccolini • citrus beer blanc

Local 100% Grassfed Bison Burger
warm potato bun • roasted garlic aioli • Tucumcari white cheddar
tart cherry chutney • fried onions • julienne potato fries

Tamaya Blue Corn Ravioli
autumn squash & organic mushroom filling • ricotta cheese
local goat cheese • smoked gouda • sage cream sauce • pumpkin seed oil

Pan Roasted Duroc Pork Tenderloin
soft cooked local-milled corn polenta • braised kale & fried shallots
natural jus • orange gremolata

Dessert

Assorted Daily Truffles

Executive Chef Myles Lucero