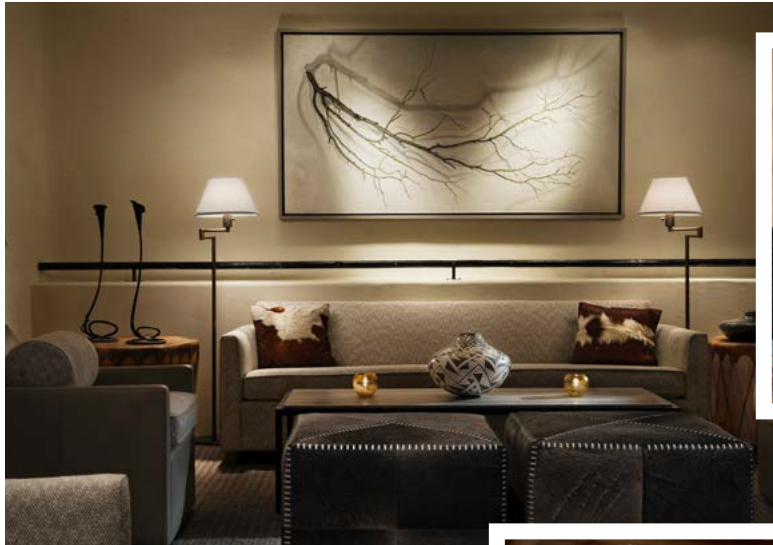


ROSEWOOD
INN OF THE ANASAZI®
SANTA FE

113 Washington Ave
rosewoodhotels.com/en/inn-of-the-anasazi-santa-fe/dining
505.988.3030

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Executive Chef,
Daniel Hurtado

Infusing the unique culinary heritage of the Southwest with contemporary flair, The Anasazi Restaurant, has emerged as standout destinations within the thrilling Santa Fe dining scene.



Dinner

First Course

BABY BEETS CONFITED SALAD 18
mixed greens, citrus segments, toasted almonds, avocado, lemon dressing

LOCAL FARM ROASTED TOMATOES SALAD 21
burrata, aged balsamic, croutons

FIRE ROASTED ORGANIC CAULIFLOWER 17
cauliflower, ricotta puree, chimichurri

CRISPY SPANISH OCTOPUS 21
papas bravas, lemon aioli



Main Course

NEW MEXICO WILD MUSHROOM RISOTTO 22
shitake, black pearl, oyster, cremini cream, parmesan

BACKED ORGANIC CHICKEN BREAST 26
roasted fingerling potatoes, butternut squash, mole verde

PAN SEARED SCOTTISH SALMON 28
honey-glassed sweet potato, chimichurri, fetta

OVEN ROASTED BISON FILLET 56
grilled asparagus, foie gras, port wine gastric

ROASTED LAMB CHOPS 25
burnt carrot puree, sauteed pees, lamb au jus

FETTUCINI 25
mushroom alfredo or marinara sauce
ADD Chicken 8 Shrimp 9

PALACE
PRIME

142 W Palace Ave
palaceprimesf.com
505.919.9935

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Appetizers

HERB-CURED BISON CARPACCIO 18
fried capers, house potato chips

STEAK TARTARE 18
pickled mustard seeds, parsley mustard, house potato chips

ESCARGOT 14
garlic-parsley butter, house-baked bread

CHOPPED WEDGE 16
baby iceberg, bacon, tomato, blue cheese dressing + crumbles

PALACE CAESAR 15
baby romaine, cotija, croutons, ancho chile dressing

BURRATA + BEETS 15
heirloom tomato, arugula, basil, oil + vinegar, grilled bread

SOUP DU JOUR 10

BAKED BRIE IN PHYLLO PASTRY 16
apricot compote, grilled bread

Entrees

MUSHROOM RISOTTO 26
parmigiano reggiano

TOMAHAWK PORK CHOP 36
green chile mac & cheese, honey-cider glaze

PAN-ROASTED DUCK BREAST 32
Lentils, cauliflower, swiss chard, red chile demi-glaze

RACK OF LAMB 46
sweet potato puree, brussels sprouts, pistachio gremolata

HOUSE GROUND BURGER & FRIES 25
alcalde chile, aged cheddar, house pickles

Snacks

SIBERIAN STURGEON CAVIAR 80
blinis, hard-boiled egg, shallot, crème fraiche one ounce

OYSTERS ON THE HALF SHELL (1/2 DOZEN 24 | DOZEN 42)
mezcal mignonette, cocktail sauce

SHRIMP COCKTAIL 18
fresno chile cocktail sauce

HAMACHI SASHIMI 15
ponzu, serrano

WILD CAUGHT CALAMARI 18
fried jalapeño, agua chile-lime dipping sauce

Mains

ALASKAN HALIBUT 40
haricot verts, carrot purée, fennel

MAINE LOBSTER TAILS 65
drawn butter, chives

PAN-SEARED DIVER SCALLOPS 42
parmesan fondue, shallot-cucumber relish

Steak

16 OZ PRIME RIBEYE 65
8 OZ FILET MIGNON 55
16 OZ PRIME NY STRIP 60
SURF + TURF 62

Sauces

RED WINE DEMI-GLACE 3
AU POIVRE 3
CLASSIC BEARNAISE 3

Rubs

GARLIC & HERBS
CHIMAYO CHILE
THREE PEPPERCORN


Sides

JUMBO ASPARAGUS & BEARNAISE 12
FOREST MUSHROOMS 12
CREAMED GARLIC SPINACH 9
PARMESAN FRITES 7
GREEN CHILE MAC & CHEESE 7
GARLIC MASHED POTATOES 8
BROCCOLINI 9
FRIED BRUSSELS SPROUTS 9

SAZÓN

New World Cuisine ♦ Mezcaleria ♦ Tequileria

221 Shelby St
sazonsantafe.com
505.983.8604

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Chef/Owner Fernando Olea



Sazon, a fine dining restaurant with an award-winning wine list and one of the largest tequila and mezcal selections in the country, continues to be recognized for its outstanding service, unique ambience and creative menu providing for a dining experience like none other. Located in a historic building in the heart of Santa Fe's downtown Plaza area, they have been awarded the prestigious AAA 4 Diamond award and ranked fourth in the country for fine dining by Trip Advisor.

Originally from Mexico City, Chef Fernando Olea, formerly Chef/Owner of Epazote Restaurant and Bert's La Taqueria, has been entralling diners in Santa Fe since 1991. Chef Olea creates sophisticated flavors using Old Mexico's indigenous and culinary traditions alongside ingredients from around the world. His menu is deliberately small, featuring fresh and locally sourced produce and meats when possible.

Chef Olea is well known for his exquisite moles, a sauce of complex flavors that usually includes toasted and ground spices, seeds, nuts, chocolate and chile. Many mole recipes contain more than thirty ingredients and some recipes have five varieties of chile alone. Chef Olea welcomes you to experience his New World cuisine at Sazon. Bienvenidos!

Dinner

Antojitos

CAMARON-TINI 28
colossal white shrimp from Gulf of Mexico, light crispy batter, sweet Thai chili aioli

XOCHIMILCO 18
huitlacoche: savory and earthy corn truffle over mini tortillas, native spices, queso fresco

OAXAQUENOS 19
chapulines (baby grasshoppers) infused with olive oil, garlic citrus, chile de arbol, served over avocado on a corn tortilla

AZTECA 19
yellow fin tuna crudité, avocado, cucumber, spicy tacuba sauce, crispy corn chips

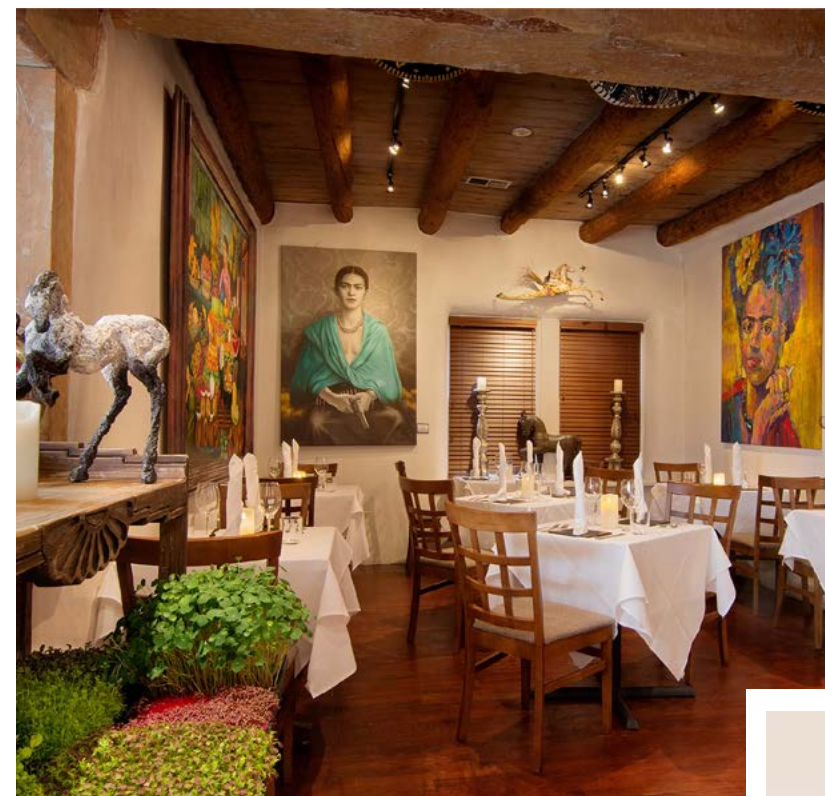
Ensaladas

DE LA CASA 15
baby spinach, mango, cotija cheese, white onion, bacon, cilantro vinaigrette

SUZANNA'S SALAD 25
mixed seasonal greens, avocado, mango, crispy quinoa strips, sautéed shrimp, ginger cilantro vinaigrette

Sopa

SOPA DE AMOR 18
Chef Olea's signature soup



FRIJOLE NEGRO 15
silky black bean soup with bacon, jalapeño, white onion, epazote sour cream, crispy corn tortilla strips

Plato Fuerte

BARENJENA 32
stuffed eggplant, zucchini, corn, tomato, gruyère cheese

COYOACAN 37
shrimp enchilada, creamy sauce of zucchini blossoms, asadero cheese

POPOCATEPETI 55
spicy black pepper crusted aged angus beef tenderloin / snow peas red cabbage, jasmine rice

CHOLULA 37
(Chef Olea's interpretation of Chile en Nogada)
a tower of chile poblano / ground lamb, pork and beef, nuts, dried fruits, spices over a cold creamy walnut sauce, pomegranate seeds, balsamic jalapeño reduction

ATUN 40
pan seared tuna, red cabbage, snow peas, mixed greens

SALMON 42
filet wrapped in filo dough, huitlacoche (corn truffle), jasmine rice

