

# LA CASA SENA

## Starters

<b>Grilled Organic Tofu</b> , Tamari Marinated, Black Sesame – Napa Cabbage Slaw .....	6-
<b>Grilled Romaine Heart</b> , Roasted Red Peppers, Wild Boar Sausage, Parmesan - Reggiano Extra Virgin Olive Oil, Meyer Lemon .....	7-
<b>Quinoa “Tamale”</b> , Caramelized Sweet Onions, Crimini Mushrooms, Sweet Corn, Tomatillo - Avocado Sauce .....	10-
<b>Coconut – Kefir Lime Pacific Northwest Mussels and Baja Scallops</b> , Garlic, Ginger, Scallion, White Wine, Grilled Sourdough .....	14-
<b>Organic Greens Salad</b> , Fresh Vegetables, Coonridge Goat Cheese, Herb Vinaigrette	12-
<b>Baby Iceberg Salad</b> , Heirloom Tomatoes, Maytag Blue Cheese, Natural Apple Wood Smoked Bacon, Beets, Creamy Blue - Goat Cheese Dressing .....	12-
<b>Wild Boar Italian Sausage Ragout</b> , Black Beans, Heirloom Tomato, Butternut Squash, Garlic, Red Chard .....	11-
<b>Hudson Valley Foie Gras</b> , Poached Local Egg, Steamed Sundried Cherry Bread, 15yr Balsamic Vinegar .....	27-

Add Foie Gras Taster Flight (½ oz. each):

Bodegas Gutierrez de la Vega, “Casta Diva”, Muscat, Alicante 2008;

Elk Cove, “Ultima”, Willamette Valley, 2008; Chateau La Tour Blanche, Sauternes, 1er Cru, 2005 12-

## Intermezzo

Choice of Granita:

Mango – Jalapeno Chile    Watermelon – Chimayo Red Chile    Blueberry – Cascabel Chile 3-

In our continuing efforts to be more eco-friendly, we filter, bottle, and carbonate our water, (in-house/on-site) with The Natura Water System and offer unlimited refills for \$1.00 per person. We re-use the Natura bottles (dishwasher safe), so that they don't end up in landfills, as do traditional bottled water options. By choosing to serve Natura water, we are saving over 20,000 bottles from going to landfills and over 1,000 gallons of oil from being used each year.

Unlimited refills of  sparkling or still water: \$1.00/diner

**Santa Fe Dining and La Casa Sena maintain a policy of responsible alcohol service.**

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## Entrées and Suggested by the glass wine pairings

<b>Butternut Squash “Lasagna”</b> , Sundried Tomato Sauce, Spinach, Crimini Mushrooms, Parmesan Reggiano, Sautéed Greens .....	23-
<i>Dashe, Zinfandel, Dry Creek Valley, 2009 12.25</i>	
<b>Grilled Cumin Dusted Farmed King Salmon</b> , Oven Dried Tomato - Lemon Sauce, Summer Squash “Spaghetti”, Wild Rice Blend .....	27-
<i>Siduri, Pinot Noir, “Sonatera Vineyard”, Sonoma Coast, 2008 14.75</i>	
<b>Red Chile Crusted Natural Pork Tenderloin</b> , Roasted Root Vegetables, Sautéed Chard, Veal Jus .....	27-
<i>Casa Rondeña, “La Casa Sena”, Merlot, Tempranillo, Syrah, Cabernet Franc, Cabernet Sauvignon, New Mexico, 2008 13.00</i>	
<b>Idaho Ruby Trout Baked in Adobe Clay</b> , Wrapped in Banana Leaves. Lemon, Basil, Sweet Pea - Lemon Risotto, Parsley Sauce .....	29-
<i>Tablas Creek Vineyard, Grenache Blanc, Viognier, Roussanne, Marsanne, “Patelin de Tablas Blanc”, Paso Robles, 2010 11.00</i>	
<b>New Mexico Beef Hanger Steak</b> , Purple Potato Gratin, Sautéed Green Beans, Truffled Veal Jus .....	28-
<i>Billhook, Cabernet Sauvignon, Napa Valley, 2009 13.00</i>	
<b>Pan Roasted Vermont Quail</b> , Southwestern Quinoa, Jus De Poularde, Baby Bok Choi .....	28-
<i>Prieler, Blaufränkisch, Johanneshöhe, Burgenland, Austria, 2008 10.00</i>	
<b>Natural Airline Chicken Breast</b> , Fingerling Potato Salad, Pumpkin - Ancho Chile Mole, Sautéed Green Beans, .....	23-
<i>Hope, Shiraz, “The Ripper”, Western Australia. 2008 9.50</i>	
<b>Farmed Sea Bass and Mussels Stew</b> , Saffron, Onion, Tomatoes, Peas, Brown Rice, White Wine and Tomato Broth .....	27-
<i>Venica &amp; Venica, Pinot Grigio, “Jesera”, Collio, 2010 11.00</i>	
<b>Braised Lamb Shoulder</b> , Butternut Squash Puree, Sautéed Spinach, Huitlacoche Lamb Jus .....	30-
<i>Nebbiolo, Albino Rocca, “Vigneto Brich Ronchi”, Barbaresco, 2003 15.00</i>	

split appetizer 2- split entrée 4-

Please ask your server about 3 and 5 course tasting menu options.

If service please, a 20% gratuity will be added to parties of six or more.

Executive Chef Patrick Gharrity Executive Sous Chef Alvaro Ramirez