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APPETIZERS

Green Chile Arancini

Green Chile Risotto Avocado Mousse | Roasted Corn Salsa

15

Crispy Brussels Sprouts

Brussels Sprouts | Bacon | Black Garlic Vinaigrette
Sesame Seeds | Escabeche Onions

13

Surf, Earth, and Turf

Grilled Shrimp | “Three Sisters” Fritter | Chorizo Emulsion
Crispy Zucchini Vermicelli | Palacio Picante Chorizo

17

Pork Belly Tostada

Smoked Pork Belly | Black Bean Purée | Pickled Cauliflower | Roasted Corn
Cured Egg Yolk | Crispy Tostada

18

Beets and Burrata

Red Beets | Golden Beets | Burrata Cheese | Tuscan Greens | Candied Lemons
Toasted Almonds | Balsamic Reduction

19

SOUPS AND SALADS

Chicken Tortilla Soup

Grilled Chicken | Blended Tortilla Soup | Roasted Corn | Black Beans
Lime Crema | Tortilla Strips | Fresh Micro-Herbs

13

Butternut Squash Soup

Candied Pepitas | Red Chile Meringue Crumble | Slow Roasted Apple Butter

12

Baby Kale Salad

Roasted Red Peppers | Meredith’s Sheep-Goat Cheese | Candied Lemons
Radishes | Candied Pepitas | Bacon-Maple Vinaigrette

14

Southwest Caesar Salad

Romaine Lettuce | Shaved Parmesan | Roasted Corn | Garlic Croutons
Black Beans | Tajín | Poblano Caesar Dressing

13

Winter Market Salad

Mixed Greens | Spinach | Butternut Squash | Cran-Raisins | Queso Fresco
Red Onions | Lemon-Herb Vinaigrette

13

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ENTRÉES

Double Bone Heritage Duroc Pork Chop

12oz Pork Chop | Smoked Sweet Potato Purée | Ginger-Honey Poached Apples
Grilled Radicchio | Blood Orange Glaze | Crispy Shallots

45

Green Chile Duck Confit Carbonara

Hudson Valley Duck | Hatch Green Chile | Mushrooms
House Made Pappardelle | 63° Egg | Roasted Corn Salsa

35

Braised NM Bison Short Ribs

Red Chile Boursin Polenta | Fried Brussel Sprouts
Mushroom Bordelaise | Agrodolce

55

Atlantic Salmon Filet

Spanish Romesco | Farro | Spinach | Preserved Lemon
Roasted Artichoke Hearts | Herb Oil

39

12oz Coffee Rubbed NY Strip

Certified Angus Beef Strip Loin | Horseradish Beet Purée
Sautéed Garlic Broccolini | Crispy Herb Potatoes | Red Wine Demi-Glace

53

Sous Vide Airline Chicken Breast

8oz Airline Chicken Breast | Bacon-Mushroom Risotto | Sautéed Spinach
Chicken Demi-Glace | Pickled Strawberries

37

Celery Root "Steak"

Celeriac "Steak" | Goat Cheese-Cauliflower Risotto | Roasted Mushrooms
Roma Tomatoes | Roasted Corn | Grilled Asparagus | Chimichurri

35

2021 Green Chile Cheeseburger Smackdown People's Choice Award

The Loretto Burger

8oz Angus Beef Patty | Hatch Green Chile | Sharp White Cheddar
Chile Candied Bacon | Cilantro Lime Aioli | Fresh Avocado | Kaiser Roll
Your choice of Crispy Fries, Mixed Greens, or Caesar Salad

Upgrade to Truffle or Sweet Potato Fries

20

SIDES

Chorizo Mac N Cheese 11	Red Chile Boursin Polenta 10
Truffle Fries with Lemon Garlic Aioli 13	Grilled Asparagus 9
Mixed Green Salad 9	Garlic Broccolini 9
Sautéed Spinach 7	

Chef Tony Smith

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.