

# + luminaria +

restaurant & patio

## SNACK FIRST

### **Salmon Belly Tartar\***

Dill Crema | Cured Egg Yolk | Pickled Fennel | Rye Dust

16

### **Blistered Shishito Peppers**

Poblano Green Goddess | Feta

12

### **Chicken Fried Mushrooms**

Seasonal Forest Mushrooms | Parmesan | House Buttermilk Dip

14

### **Mussels and Chorizo\***

Mussels | Spanish Chorizo | Chive | Cornbread Batons

18

### **Chile Relleno**

Hatch Green Chile | Local Cheddar Jack | Roasted Corn | Red Chile

17

## SOUP/SALAD

### **Luminaria's Tortilla Soup (G)**

Grilled Chicken | Avocado | Corn | Cilantro

10

### **Field Greens**

Local Radish | Cherry Tomato | Carrot | Champagne Vinaigrette

9

### **Simple Caesar**

Cured Egg Yolk | Shaved Parmesan | Anchovies | Garlic Croutons

10

### **Heirloom Tomato & Mozzarella**

Buffalo Burrata | Basil | Honey Balsamic | Lemon Oil

18

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**ENTRÉE**

**Parisian Gnocchi**

Baby Squash | English Peas | Heirloom Tomatoes | Brown Butter

29

**Herb Crusted Lamb T-Bone\***

Israeli Couscous | Okra | Cherry Tomatoes | Charred Eggplant

37

**Tomato Water Braised Halibut\***

Mushrooms | Cherry Tomatoes | Edamame | Lemon Pepper Risotto

37

**Pan Roasted Chicken**

Asparagus | English Peas | Forest Mushrooms | Toasted Farro | Chimichurri

34

**Grilled Scottish Salmon\***

Calabacitas | Baby Beets | Pea Shoots | Saffron Verjus Beurre Blanc

36

**Braised Peppered Short Rib**

Cheddar Polenta | Roasted Baby Carrots | Pearl Onion

Blackberry Au Poivre

37

**NM Chile Rubbed Pork Loin\***

Co-op Pork | Green Chile Sweet Potato Hash | Charred Onion

Broccolini | Prickly Pear Gastrique

36

**Filet of Beef\***

6oz Filet | Blue Corn Cheese Enchiladas | Grilled Young Asparagus

Red Chile | Green Chile

42

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

**Executive Chef Jason Stewart**