

+ luminaria +

restaurant & patio

STARTERS

Luminaria's Tortilla Soup (G)

Grilled Chicken, Avocado, Corn, Cilantro

11

Liquid Gold

Butternut and Granny Smith Apple Soup, Maple Syrup,
Pumpkin Seeds, Cayenne

13

Crispy Brussels

Fried Brussels Sprouts, Honey Gastrique, Toasted Walnuts,
Chimayo Chile

14

Chicken Fried Mushrooms

Seasonal Forest Mushrooms, Parmesan, House Buttermilk Dip

16

Caesar Salad *

Garlic Bread Crumbs, Parmesan Cheese,
Hardboiled Egg, Anchovies

12

Market Salad (G)(V)

Gruet Vinaigrette, Shaved Radish

10

Mussels and Chorizo *

Lemon Gel, Potato Puree, Spanish Chorizo
Local Wheat Bread

14

Kung Pao Broccoli

House Made Szechuan Sauce, Peanuts, Onion, Bell Peppers, Sesame

14

ENTRÉE

Beef Short Ribs

Mole Verde Demi-Glace, Potato Tostones, Roasted Carrots,
Warm Flour Tortillas

36

Half Young Chicken

Red and Yellow Bell Peperonata, Rosemary Jus, Tamaya Polenta

26

Grilled Lamb T-Bone *

Roasted Delicata Squash, Brown Butter Vinaigrette, Roasted Pears,
Pumpkin Seed

34

Grilled Scottish Salmon *

Gigante Beans, Ham Hock, Collard Greens

28

Honey Glazed Duck *

Lavender, Robuchon Potatoes, Glazed Baby Carrots, Apples,
Calvados Demi-Glace, Seared Foie Gras

32

Pumpkin Risotto

Sugar Pumpkin Puree, Pumpkin Seeds, Apples, Forest Mushrooms

24

Pan Roasted Barramundi *

Roasted Butternut Squash, Quinoa, Forest Mushrooms, Kale, Date Vinegar

32

Char Grilled Prime Ribeye *

Potato Puree, Red Wine Demi-Glace, Sautéed Farm Greens

40

SIDES 9

Potato Puree

Potato Tostones

Pumpkin Risotto

Honey Glazed Baby Carrots

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

Executive Chef Sean Sinclair, New Mexico