

# + luminaria +

restaurant & patio

## STARTERS

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

Grilled Chicken, Avocado, Corn, Cilantro

11

### **Cured Hamachi** \*

Corn Tortilla, Cucumber Aguachiles, Avocado Mousse

15

### **Heirloom Tomato Salad**

Vine Ripe Heirloom Tomatoes, Local Feta Cheese,  
Tonic 05 XO Vinegar, Fresh Herbs

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

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**ENTRÉE**

**Prime Ribeye Calabacitas \***

Local Squash, Corn, Green Chile, Crisp Potatoes  
Roasted Garlic, Charred Onion

40

**Half Young Chicken**

Red and Yellow Bell Peperonata, Rosemary Jus,  
Tamaya Polenta

25

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

Fregula Sarda, Okra, Cherry Tomatoes, Charred Eggplant

34

**Grilled Scottish Salmon Panzanella \***

Grilled and Marinated Summer Squash, Dill and Mustard Sauce,  
Pole beans, Sherry Vinaigrette, Sourdough Croutons

28

**Honey Glazed Duck \***

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

32

**Fontina Tortellini**

Yellow Squash Puree, Shishito Peppers, Maitake Mushroom,  
Shallot Confit, Caramelized Corn

20

**Tomato Water Braised Halibut \***

Mushrooms, Cherry Tomatoes, Wax Beans, Lemon Pepper Risotto

33

**SIDES 7**

Herby Fries

Street Corn

Blistered Shishitos

Rosemary Potatoes

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

**Executive Chef Sean Sinclair, New Mexico**