

+ luminaria +

restaurant & patio

STARTERS

Luminaria's Tortilla Soup (G)

Grilled Chicken, Avocado, Corn, Cilantro

11

Rocket Tuna (G)

Rare Seared, Avocado, Sesame Chipotle Drizzle, Macadamia

14

Tomato Artichoke Soup

Fire Roasted Tomato, Artichoke Hearts, Blended With Herbs & Spice

12

Jumbo Lump Crab Cake

Saffron Aioli, Jicama Cilantro Slaw, Harrissa Drizzle

14

Snake River Farms "Kurobuta" Pork Belly (G)

Anasazi Bean Ragout, Red Chile Bourbon Glaze

13

Grilled Santa Fe Caesar Salad

Corn, Queso Fresco, Blue Corn Tortilla

Red Chile Caesar Dressing

10

Market Salad (G) (V)

Strawberries, Feta Cheese

Spinach & Arugula, Piñon, Jalapeño Vinaigrette

11

Garlic Shrimp & Chorizo

Pimenton Broth, Sourdough

13

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ENTRÉE

Blue Corn “Steak & Enchiladas” Filet Mignon (G)
Red Chile, Tucumcari Cheddar, Grilled Asparagus
32

Santa Fe Spiced Organic Chicken (G)
Patatas Bravas, Black Bean & Corn Succotash, Mole
24

Colorado Lamb Chops (G)
Green Chile Grits, Sugar Peas, Cascabel Demi
32

Grilled Scottish Salmon (G)
Caramelized Cauliflower, Chile de Arbol, Crisp Radish Salad
26

NY Strip Steak (G)
Peppercorn & Mushroom Sauce, Frites
28

Jumbo Sea Scallops (G)
Sweet Pea Risotto, Chilled Pepitas, Grilled Spring Onions
Brown Butter
30

Chilean Seabass (G)
Fingerlings, Spinach, Tomato Tarragon Vinaigrette
34

Eggplant Rollatini (V)
Spinach, Mozzarella, Portabello Ravioli, Romesco
22

SIDES 7

Frites Truffle Parmesan	Sauté Fingerlings
Caramelized Cauliflower	Garlic Spinach
Grilled Asparagus	

Executive Chef Arturo Urreola, Mexico City
Restaurant Manager, Francisco Fabara, District Columbia