

+ luminaria +

restaurant & patio

PERFORMANCE MENU

\$29 dinner | Two Courses | Served From 5-6:30 p.m. only

FIRST COURSE

Luminaria's Tortilla Soup (G)

Grilled Chicken | Avocado | Corn | Cilantro

Grilled Santa Fe Caesar Salad

Corn, Queso Fresco, Blue Corn Tortilla
Red Chile Caesar Dressing

Market Salad (G) (V)

Strawberries, Feta Cheese
Spinach & Arugula, Piñon, Jalapeño Vinaigrette

Garlic Shrimp & Chorizo

Pimenton Broth | Sourdough

MAIN COURSE

Eggplant Rollotini (G) (V)

Spinach, Mozzarella, Portabello Ravioli, Romesco

Grilled Scottish Salmon (G)

Caramelized Cauliflower | Chile de Arbol | Crispy Radish

Santa Fe Spiced Organic Chicken (G)

Patatas Bravas, Black Bean & Corn Succotash, Mole

Upgrade Your Dining Experience

Blue Corn "Steak & Enchiladas" Filet Mignon (G) Additional \$10

Red Chile, Tucumcari Cheddar, Grilled Asparagus

NY Strip Steak (G) Additional \$10

Peppercorn & Mushroom Sauce, Frites

Chilean Seabass (G) Additional \$10

Fingerlings, Spinach, Tomato Tarragon Vinaigrette

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