



## Seasons Rotisserie & Grill

Straightforward, American-style cooking highlighted by the best and freshest ingredients, paired with great wine and great service. Combined with a casually elegant dining room that buzzes with the excitement of an open exhibition kitchen, Seasons has created a truly memorable dining experience.

The menu focuses on simple dishes prepared with exceptionally fresh ingredients. The warm, smoky flavors imparted by the wood-burning grill are featured in such classics as roast chicken, grilled hand-cut ribeye and our double-cut pork chop. The menu changes seasonally but these standards remain constant. With close ties to the Sonoma wine country, wine is an integral part of the Seasons' menu. Wines are chosen to complement the bold flavors of the menu and our selection provides a wide range of choices. Food is served on simple white, oversized china and the tables are set with crisp white linens and large-scale flatware.

\$30 per person / \$45 includes a wine flight as well as a \$15 two-course lunch option  
Does not include tax or tip.

## Dinner

*(\$30.00 Per Person)*

### First Course

Fresh Strawberries & Butter Lettuce - baby spinach, crumbled local chevre, sliced almonds, black pepper-balsamic vinaigrette

Classic Caesar Salad - house made croutons, grana padano cheese

Deep Fried Calamari - roasted tomato salsa, lemon aioli

### Main Course

Pan Seared Jumbo Sea Scallops - jalapeno-bacon grits, spring peas & wild mushrooms, tarragon butter sauce

House Made Artichoke Raviolis - spring vegetables & baby greens, asiago cheese, arugula-pesto cream sauce

Blue Cheese Crusted Petite Filet - roasted garlic mashed potatoes, sauteed asparagus, roasted

garlic-port glaze

## **Dessert Course**

Flourless Chocolate Torte - raspberry coulis, chantilly cream

Seasons' Tiramisu - espresso & vanilla crème anglaise

## **Wine Pairings – Choose your three half glasses for just \$15 more**

'Saint M' Riesling - Pfalz

Chateau Ste Michelle Sauvignon Blanc - Columbia Valley

Chateau Ste. Michelle 'Indian Wells' Merlot - Columbia Valley

Chateau Ste Michelle 'Canoe Ridge' Chardonnay - Horse Heaven Hills

Chateau Ste. Michelle 'Cold Creek' Cabernet Sauvignon - Columbia Valley

## **Lunch**

*(\$15.00 Per Person)*

### **Starter Course**

Cup of Our Soup of the Day -

Mixed Baby Spring Greens - sliced cucumber & radishes, red wine honey vinaigrette

Classic Caesar Salad - house made croutons, grana padano cheese

### **Entree Course**

House Made Artichoke Raviolis - spring vegetables & baby greens, asiago cheese, arugula-pesto cream sauce

Oak Grilled Flank Steak - roasted garlic mashed potatoes, sauteed spring vegetables, roasted garlic port glaze

Wood Grilled Atlantic Salmon - steamed jasmine rice, sauteed sugar snap peas, citrus beurre blanc

## **Supplemental Half Glass of Wine or Any Signature Dessert for \$5**

### **Seasons Rotisserie & Grill**

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<http://www.seasonsabq.com>