



## Restaurant Martin

### Dinner

(\$65 per person)

### Appetizers

Caesar Salad - Hearts of Romaine | Lemon-Anchovy Dressing | Shaved Pecorino Cheese | Sourdough Crisp

Wild Mushroom-Oyster-Leek Bisque - Robiolina Cheese Foam | Gulf Shrimp Cake Mushroom Compote | Watercress

Duroc Pork Belly Bacon and Eggs - Crispy Pork Belly | Spanish Chorizo-Potato Pave | Sunnyside Up Quail Egg | Charred Cipollini Onions | Arugula | Dark Ale Beer-Pork Reduction

### Entrees

Organic Chicken Breast - Manchego Cheese-Potato Macaire | Broccolini | Seasonal Wild Mushrooms | Lemon-Caper Jus

Scottish Salmon - Lump Crab "XO" | Winter Squash | Celery Root-Apple Purée | Sugar Snap Peas | Lemongrass-Dashi Broth | Prawn-Dill Oil

Black Angus Prime Beef New York Striploin - Yukon Gold Potato-Bacon Paillason | Mushroom Duxelle | Caramelized Young Carrots | Spinach | Sauce Au Poivre

Vegetarian Tasting Plate - Asian BBQ Garnet Yams  
Cheese Salad | Basil Pesto Ginger-Carrot Soup | Parmesan Crisp  
| Brandied Fontina Cream

Heirloom Tomato-Endive-Goat  
Mushroom & Pecan Polenta

### Desserts

Molten Bittersweet Chocolate Cake (p. 294 in our cookbook) - Almond-Sesame Praline | Soft Chocolate Ganache | Sweet and Salty Caramel Sauce | Toasted Cinnamon Ice Cream

Caramelized Apple Tart Tatin - Mandarin-Passionfruit Syrup | Pecan Crumble | Buttermilk Panna Cotta | Bourbon Vanilla Ice Cream

Trio of Assorted House Made Ice Creams or Sorbets

## **Restaurant Martin**

526 Galisteo Street

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<http://restaurantmartin.com>