



La Casa Sena

Dinner

(\$55 per person)

FIRST COURSE

Cappucino Mushroom Bisque - tempura artichoke, fried leeks, Greek feta

Tahini Caesar Salad - crispy romaine hearts, spanish white anchovies, pita chips, parmigiano reggiano, tahini dressing

Piquillos - grilled chicken stuffed piquillo peppers, ricotta, feta, chickpeas, almonds

Suggested Wine Pairing - Heidi Schrock & Sohne, Furmint, Burgenland (\$16 glass, \$63 bottle)

Second Course

Tagine - slow cooked moroccan chicken tagine, apricots, raisins, almonds, couscous, spicy carrots

Salmon - pan seared glazed salmon, saffron risotto, julienne vegetables, sweet chili peanut sauce

Ciervo - grilled elk tenderloin, bacon, potatoes, cream, brussels sprouts, salsa de arándanos

Suggested Wine Pairing - Tablas Creek, "Esprit de Tablas," Mouvedre Blend, Adelaida District, Paso Robles (\$25 glass, \$122 bottle)

Third Course

Key Lime Pie - coconut ice cream, white chocolate crémeux

Chocolate Decadence - chocolate brownie, chocolate panna cotta, chocolate crémeux, strawberries

Sorbet Trio (GF) - house-made sorbets: moscato, mango, avocado, gluten-free almond tuiles

Galaktoboureko - classic Greek phyllo rolls, semolina custard, pistachios, fresh strawberries, vanilla ice cream

Tiramisu - elegant and rich layered Italian ladyfinger cookies, cake with espresso, mascarpone egg, mint, strawberries

Suggested Wine Pairing - Saracco, Moscato d'Asti (\$12 glass, \$35 bottle)

La Casa Sena

125 East Palace Ave.

(505) 988-9232

<https://lacasasena.com/>