

Fairfield Restaurant Week

(DINNER) \$30

Appetizers

Chicken Tortilla Soup

Tender chicken with vegetables in a rich broth; topped with crisp flour tortilla threads, jalapenos and avocado

Fried Calamari

Blue corn masa encrusted calamari, smoked tomato sauce

South Western Fall Salad

Kale & Quinoa, with roasted beets, arugula, watercress, dried cranberries with a red chile vinaigrette

Main

Maple Chimayo Glazed Salmon

served over 3 sister succotash, butternut squash, black beans, corn, caramelized onions, baby spinach

New Mexican Rubbed Filet Mignon Medallions

served over a roasted potatoes, spinach, and ancho chile bourbon reduction

Pan Seared Chicken

Brussels sprouts, bacon, butternut squash, caramelized onions, apple habanero relish

Burrito Bowl

poblano cilantro rice, Oaxaca cheese, Sierra Nevada black beans, grilled calabasitas, Christmas sauce

Dessert

Fire Cracker Brownie

Dark Chocolate Brownie, served with vanilla ice cream, dulce de leche, and an ancho chili glaze

Tres Leches

Rich traditional dessert

Pecan Flan

Fresh cream and candied pecans