

# + luminaria +

restaurant & patio

## appetizers

### Beef Short Rib Croquettes 19

Braised Short Ribs | Potatoes | Cheddar  
Pickled Onions | New Mexico Red Chile Sauce  
New Mexico Green Chile Jam | Spicy Aioli

### Crispy Pork Belly 21

Granny Smith Apple | Parsnip Purée  
Cashew Crumble | Caramel | Pork Jus  
Parsnip Crisp | Pickled Peppers

### Shrimp Cocktail 16

Red Chile-Horseradish Sauce  
Celery | Red Onion | Tomato

### Crispy Brussels Sprouts 14

Calabrian Chile Pepper Purée  
Balsamic-Honey Reduction

### Tuna Tartare 25

Sushi Grade Tuna | Ponzu | Shaved Serrano  
Micro Cilantro | Fried Yuca

### Shrimp Scampi 21

Shrimp | Shallots | Garlic | Lemon | Parsley  
Chile Piquín | Butter | White Wine  
Toasted Sourdough

### Blistered Shishito Peppers 14

Burnt Lemon Crème | Pork Skin Chicharrónes  
Hot Sauce | Sea Salt Flakes

## salads

Add Chicken +5 | Shrimp +9 | Salmon +8

### Caesar 16

Romaine Hearts | Parmesan Crisp  
Garlic Croutons | White Anchovies  
Roasted Poblano Caesar Dressing

### Heirloom Tomatoes 17

Local Tomatoes | Whipped Feta | Radish  
Avocado | Basil | Pomegranate Seeds  
Pistachio Crumble | Balsamic Vinaigrette

### Butter Lettuce 17

Cherry Tomatoes | Bacon Bits  
Shaved Radish | Cucumber  
Tucumcari Green Chile Cheddar Cheese  
Green Goddess Dressing

### Local Crisp Greens 16

Local Silver Leaf Farms Greens  
Cucumber | Radish | Bell Pepper  
Tomato | Castelvetrano Olives  
Pickled Onions | Lemon Vinaigrette

## soups

### Venison Green Chile Stew 19

Root Vegetables | Wild Mushrooms  
Charred Corn | New Mexico Green Chile  
Local Sabroso Flour Tortilla

### Chicken Tortilla Soup 15

Shredded Chicken | Charred Corn  
Roasted Tomato Broth | Avocado  
Fried Tortilla Strips | Cilantro

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## entrées

### Grilled Bone-In Ribeye 52

Certified Angus Beef | Herbed Compound Butter  
Garlic Mashed Potatoes | Fried Onions  
Grilled Asparagus | Bell Pepper Coulis  
Port Wine Demi-Glace

### Sea Bass 55

Creamy Green Chile Risotto  
Sautéed Garlic Spinach | Lemon Beurre Blanc  
Chive Oil | Red Chile Oil

### Red Chile Braised Short Ribs 48

Certified Angus Beef | Manchego Potato Purée  
Pickled Peppers | Grilled Broccolini  
Red Chile Demi-Glace | Beet Purée

### Scallops 52

Pan Seared U-8 Scallops | Mint-Pea Purée  
Crispy Jamón Ibérico | Sugar Snap Peas  
Lemon Foam

### Tomahawk Kurobuta Pork Chop 48

Apple Chutney | Parmesan-Fontina Polenta  
Bacon Haricot Verts | Pork Jus  
Poblano Purée

### Roasted Half Chicken 38

Chicken Jus | Pork Charro Beans  
Local Sabroso Flour Tortilla | Charred Jalapeño  
New Mexico Green Chile Mashed Potatoes

### Rack of Venison 55

Sweet Potato Purée | Glazed Carrots  
Cipollini Onion | Blueberry Yogurt  
Pickled Blueberries | Arugula Salad  
Mint Chimichurri

### Loretto Burger 20

Certified Angus Beef Patty  
Sesame Seed Brioche Bun  
Flame Roasted Hatch Green Chile  
Tucumcari Green Chile Cheddar Cheese  
Chimayó Red Chile Rubbed Bacon  
Silver Leaf Farms Butter Lettuce  
Heirloom Tomato | Yellow Onion  
House-Made Guacamole | Chipotle Aioli  
Fries or Salad  
Truffle Fries or Sweet Potato Fries +4  
Green Chile Cheese Fries +6

### Cauliflower "Steak" 32

Cauliflower Purée | Bell Pepper Coulis  
Blistered Tomatoes | Chimichurri

## sides

Truffle Fries 14  
New Mexico Green Chile Cheese Fries 14  
Mac N Cheese 13

Garlic Mashed Potatoes 8  
Grilled Asparagus 10  
Glazed Carrots 9



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.