

# THE LOVE APPLE **SAMPLE MENU**

LA POMME D'AMOUR (THE LOVE APPLE) — THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16<sup>TH</sup> CENTURY— IS A NORTHERN NEW MEXICAN RESTAURANT EMPHASIZING REGIONAL HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE. OUR FOOD IS ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.

## TO BEGIN

### **BUTTERMILK YELLOW & BLUE CORNBREAD**

WITH SWEET AND SAVORY BUTTER

9

### **BACON WRAPPED DATES**

BOURBON SOAKED MEDJOO DATES STUFFED WITH NEW MEXICO PECANS, WRAPPED IN ROSEMARY BACON, SERVED WITH FRESH ARUGULA & BLUE CHEESE

15

### **BEETS ON BEETS**

ROASTED BEETS ON WHIPPED IN-HOUSE RICOTTA WITH LIME BEET DUST, BEET MOLASSES, WATERCRESS & DUKKAH

15

### **GRILLED ENDIVE & LEEKS**

WITH TANGY CAPER VINAIGRETTE, BEELER'S BACON, PARMESAN CHEESE AND A FRIED FARM EGG

16

### **POACHED TROUT PÂTÉ**

WITH RAW FENNEL LEEK SALAD, CAPERS, TARRAGON, MARCONA ALMONDS & CANDIED ORANGE

15



## ENSALADA

### **LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE**

TOPPED WITH PARMESAN CHEESE, A PARMESAN CROUTON AND OLIVE TAPENADE

12

### **LOCAL GREENS WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE**

TOSSED WITH CITRUS VINAIGRETTE & FINISHED WITH TAOS HONEY

14

### **UMAMI GARDENS WARM SPINACH WITH SMOKED RED PEPPER VINAIGRETTE**

ROASTED CARROTS, BEELER'S BACON, CANDIED PEPITAS AND TOPPED WITH GOAT CHEESE

15



## SOPA

### **VEGETARIAN SOUP OF THE DAY**

CUP ... 9    B.OWL ... 12

### **JENNI'S TORTILLA SOUP**

FRESH LOCAL TOMATOES, ORGANIC CHICKEN, ROASTED CORN, CILANTRO, AND FRESH OREGANO

CUP ... 9    B.OWL ... 12

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## ENTRÉES

### **HOUSE MADE POTATO GNOCCHI**

SERVED ON TOMATO BUTTERNUT SQUASH SAUCE WITH  
CREAMY BURRATA CHEESE AND FRIED SAGE

22

### **GRILLED RUBY RED TROUT**

WITH LIME COMPOUND BUTTER,, IN CORN HUSKS  
AND LOVINGLY GRILLED TO FINISH  
SERVED WITH A LOCAL QUINOA-PINON FRITTER WITH CILANTRO LIME RELISH  
AND LIME VINAIGRETTE TOSSED GREENS

22

### **BRANZINO PAPILLOTE**

A LIGHT WHITE FISH FROM THE MEDITERRANEAN BAKED WITH LEEKS, FENNEL, LEMON,  
AND PARSLEY SERVED WITH LOCAL WATERCRESS  
AND BLOOD ORANGE

36

### **BEEF BOURGUIGNON**

LOCAL GRASS FED AND FINISHED BEEF  
MARINATED AND BRAISED IN RED WINE WITH MUSHROOMS AND  
SERVED WITH HOMEMADE PUFF PASTRY

32

### **SHEPARD'S LAMB ALBÓNDIGAS**

IN A BROTH OF GRILLED SQUASH, TOMATO, CILANTRO & TAMARIND

28

### **SEED & NUT ENCRUSTED SEA BASS**

CHILEAN SEA BASS WITH HOUSE MADE GREEN GODDESS SAUCE  
SERVED WITH GRILLED BOK CHOY & DARK CHERRY COMPOTE

38

### **PAN SEARED ORGANIC DUCK BREAST**

BEEF HUMMUS, ORANGE MARINATED KALAMATA OLIVES & FRIED SAGE

34

### **BAKED POLENTA WITH OYSTER MUSHROOMS**

HOUSE MADE SWISS CHEESE POLENTA WITH A SAVORY SAUCE OF  
OYSTER MUSHROOMS TOPPED WITH TOASTED WALNUTS

26... ADD EGG... 4



## SIDES

SAUTÉED GREENS WITH SWEET CINNAMON & PECANS 9  
GARLIC MASHED POTATOES 9

