

THE LOVE APPLE AUTUMN 2020

LA POMME D'AMOUR (THE LOVE APPLE), THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16TH 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.



SMALL & SHARE PLATES **BUTTERMILK YELLOW & BLUE CORNBREAD** WITH SWEET AND SAVORY BUTTER

7

CARAMELIZED ONION AND APPLE QUESADILLA WITH LOCAL ASADERO AND BLUE CHEESES, SERVED WITH CILANTRO CRÈME FRAÎCHE

12

BLISTERED CARROTS LOCAL HONEY BLISTERED CARROTS WITH HOUSE MADE YOGURT CREMA SEED AND NUT DUKKAH AND TOASTED HAZELNUTS

10

SLOW ROASTED PORK BELLY SERVED WITH SWEET & SOUR GRILLED RADICCHIO AND PICKLED VEGETABLE WITH LOCAL MUSTARD GREENS

12

ENSALADAS **LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE** AND PARMESAN CHEESE, TOPPED WITH A PARMESAN CROUTON AND OLIVE TAPENADE

9

LOCAL GREENS WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE TOSSED WITH CITRUS VINAIGRETTE AND FINISHED WITH TAOS HONEY

12

☞ **SOPA** ☞
SEASONAL SOUP
CUP 6 BOWL 9

MAINS

HOUSE MADE POTATO GNOCCHI

PAN FRIED GNOCCHI, BUTTERNUT SQUASH-TOMATO SAUCE,
FRIED SAGE & BURRATA

18

HOMEMADE BAKED TAMALE AND OAXACAN STYLE MOLE

LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALE
TOPPED WITH OUR RED CHILE MOLE
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE

17

TROUT

GRILLED TROUT WRAPPED IN CORN HUSKS WITH LIME COMPOUND BUTTER
TOPPED WITH CHIPOTLE CRÈME
SERVED WITH A QUINOA FRITTER AND CILANTRO LIME RELISH

17

SLOW ROASTED PORK SHOULDER

PULLED PORK SHOULDER WITH CHIPOTLE BLACK BEANS,
CILANTRO RICE, AND FRESH AVOCADO RED PEPPER SALSA

19

LOVE APPLE TACOS:

CHICKEN CONFIT, BRAISED GRASS FINISHED BEEF OR FRIED AVOCADO
WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAÎCHE
IN OUR HOMEMADE FLOUR TORTILLAS
SERVED WITH CHIPOTLE BLACK BEANS

16

BLUE CORN POLENTA BOLOGNESE

SANTA ANA BLUE CORN POLENTA WITH
GRASS FED AND FINISHED BEEF & GREEN CHILE BOLOGNESE
SERVED WITH HOUSE MADE RICOTTA

18

ON THE SIDE

SAUTÉED GREENS WITH CINNAMON AND PECANS 7

