

THE LOVE APPLE *Spring 2018*

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.



TO BEGIN

(Cornbread and tortillas made in-house daily)

SANGRE DE CRISTO FLOUR TORTILLAS

WITH HARISSA, HOMEMADE CRÈME FRAÎCHE & CILANTRO LIME RELISH

5

BUTTERMILK YELLOW AND WHEAT-FREE BLUE CORNBREAD

WITH SWEET AND SAVORY BUTTERS

7

CALABACITAS QUESADILLA

SAUTÉED BUTTERNUT SQUASH, CORN, GREEN CHILE, ASADERO & FETA CHEESE, CRÈME FRAICHE, AND CHIMAYO RED CHILE SALSA

8

BEETS ON BEETS

LIME ROASTED BEETS, WHIPPED IN-HOUSE RICOTTA & BEET PUREE, LIME BEET DUST, BEET MOLASSES, LOCAL SOW FARMS WATERCRESS & SEED-NUT CRUMBLE

12

GRILLED ASPARAGUS

WITH BACON, PARMAGGIANO REGGIANO CHEESE & FRIED FARM EGG DRIZZLED WITH TRUFFLE OIL

10

ENSALADA

SIMPLE SALAD

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE & PARMESAN CHEESE, TOPPED WITH AN OLIVE TAPENADE TOPPED CROUTON

9

SPRING PEA SALAD

LOCAL SPINACH TOSSED IN CREAMY POBLANO BUTTERMILK DRESSING, SOW FARM RADISH, BLUE CHEESE, TOASTED PEPITAS

11

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

10

SEASONAL SOUP

CUP 6 BOWL 9

THE MAIN

VEGETARIAN POTATO AND SPRING VEGETABLE GNOCCHI
HOMEMADE POTATO GNOCCHI WITH A SAUTÉ OF SHELL & SNAP PEAS, ASPARAGUS &
FETA CHEESE, TOPPED WITH LOCAL GREENS AND TARRAGON OLIVE OIL

18

add Salazar Sausage +6

GRILLED RUBY RAINBOW TROUT
WRAPPED IN CORN HUSKS WITH LIME BUTTER, TOPPED WITH CHIPOTLE CRÈME
SERVED WITH A QUINOA PINON FRITTER AND CILANTRO LIME RELISH

17

LOVE APPLE TACOS:
CHICKEN CONFIT OR FRIED AVOCADO OR BRAISED GRASS FINISHED BEEF
WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAÎCHE
IN OUR HOMEMADE FLOUR TORTILLAS SERVED WITH GREEN CHILE COCONUT CREAMED CORN

16

GRILLED SALAZAR ITALIAN SAUSAGE & CREAMY HERB POLENTA
SERVED WITH SPICY TOMATO SAUCE, FRESH RICOTTA, LOCAL GREENS & AN APPLE BALSAMIC
REDUCTION

19

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 FRAÎCHE

17

ON THE SIDE

SLOW COOKED ANASAZI BEANS WITH BACON, LOCAL ASADERO & CORN RELISH 8
ROASTED DUCK FAT POTATOES WITH CRÈME FRAICHE & HOUSE SALSA 8
LIME & GARLIC FLASH SEARED GREENS 5
SALAZAR ITALIAN SAUSAGE 6
ROASTED SQUASH CALABACITAS 6
FRIED FARM FRESH EGG 2



Mucho Amor, to our northern New Mexican. farmers, ranchers, beekeepers and cheese makers!

Salad Greens ~ Morningstar Farm, Sow Farm Copper Pot Farms & Las Aguas Farm

Grass Finished Beef ~ Garcia Park

Goat Cheese ~ Arroyo Seco chèvre,

Flour ~ Sangre de Cristo,

Cornmeal ~ Santa Ana Pueblo

Simply Honey, Peppers, Onions & Polenta ~ Red Mountain Farm,

Tierra Amarilla Churro Sheep ~ Shepherd's Lamb

THANK-YOU FOR JOINING US, THE LOVE APPLE IS A **CASH AND CHECK ONLY** ESTABLISHMENT. PLEASE **NO SEPARATE CHECKS**. CHEERS!