

# THE LOVE APPLE HOLIDAY 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

### BUTTERMILK YELLOW & BLUE CORNBREAD

MADE IN HOUSE FRESH DAILY WITH SWEET AND SAVORY BUTTER

7

### BEETS ON BEETS

CANDIED BLACK PEPPER BEETS, WHIPPED IN-HOUSE RICOTTA & BEET PUREE, LIME BEET DUST, BEET MOLASSES, WATERCRESS & SEED- NUT CRUMBLE

12

### GRILLED ENDIVE AND LEEKS

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

11

### MAPLE APPLE GLAZED PORK BELLY

SEARED MAPLE APPLE GLAZED PORK BELLY WITH ROASTED, SPICED APPLE,  
CAMELIZED CARROT PUREE, COPPER POT FARM MUSTARD GREENS,  
& SEED & NUT CRUMBLE

14

### SHEPHERD'S LAMB RIB CHOP

GRILLED WITH ROSEMARY SALT, SERVED WITH ROASTED GARLIC PANNA COTTA,  
GRILLED RADICCHIO AND POMEGRANATE MOLASSES

*15/ ADD A LAMB CHOP +6*

### THREE MUSHROOM WALNUT PÂTÉ

HOUSE MADE PÂTÉ SERVED WITH ARUGULA, PARMESAN REGGIANO AND TRUFFLE OIL

12

## ENSALADA

LOCAL GREENS TOSSED WITH  
GRILLED PEAR, PECAN & BLUE CHEESE

SERVED WITH  
A DATE MOLASSES SPREAD

11

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

9

**SOPA**  
**SQUASH, PUMPKIN & POBLANO SOUP**  
SERVED WITH CREME FRAICHE AND SAVORY BEIGNETE  
SPRINKLED WITH CUMIN AND SUGAR

8



**MAINS**

**QUAIL EN NOGADA**  
TWO WILD QUAIL STUFFED WITH GREEN CHILE, FETA CHEESE AND QUINOA,  
SERVED WITH A CREAMY NOGADA (WALNUT CRÈME FRAÎCHE) SAUCE,  
CILANTRO AND POMEGRANATE SEEDS

25

**HOMEMADE POTATO GNOCCHI**  
LIGHTLY SEARED HAND ROLLED GNOCCHI  
WITH ROASTED BUTTERNUT SQUASH & SAN MARZANO TOMATO SAUCE  
TOPPED WITH CREAMY BURRATA AND FRIED SAGE  
18/ADD SALAZAR SAUSAGE +7

**HOMEMADE BAKED TAMALES AND OAXACAN STYLE MOLE**  
LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALES  
TOPPED WITH OUR RED CHILE MOLE  
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE

17

**PICO DE GALLO STUFFED WHOLE BRANZINO**  
A LIGHT WHITE FISH FROM THE MEDITERRANEAN  
STUFFED WITH FRESH TOMATO, JALAPENO, CITRUS AND FENNEL,  
SERVED WITH PEPITA CORN CAKES AND CAPER LEMON RELISH

24

**PAN SEARED PETITE ORGANIC DUCK BREAST**  
SERVED WITH SWEET POTATO CHÈVRE PUREE  
WITH PERSIMMON FIG CHUTNEY

26

**BRAISED BEEF SHORT RIB**  
WITH RED WINE DEMI-GLACE, FENNEL & POTATO PUREE,  
ROASTED CANDIED LOCAL CARROTS & CARROT DUST

28

**FOR THE KIDS** ♥  
PASTA WITH BUTTER OR CHEESE SAUCE 7  
PAN FRIED CHICKEN TENDERS 7  
ROOT BEER FLOAT 8

**SIDES**  
SAUTEED GREENS WITH SWEET CINNAMON & PECANS 7  
SALAZAR SAUSAGE 7