

THE LOVE APPLE

Holiday Menu 2017

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 AND WHEAT-FREE BLUE CORNBREAD

MADE IN HOUSE FRESH DAILY
WITH SWEET AND SAVORY BUTTER

7

GRILLED ENDIVE AND LEEKS

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

12

BEETS ON BEETS

CANDIED BLACK PEPPER BEETS, WHIPPED IN-HOUSE RICOTTA & BEET PUREE, LIME BEET DUST, BEET MOLASSES, SHED PROJECT LOCAL WATERCRESS & SEED- NUT CRUMBLE WITH SANGRE DE CRISTO FLOUR TORTILLAS

12

MAPLE APPLE GLAZED PORK BELLY

SEARED MAPLE APPLE GLAZED PORK BELLY WITH ROASTED SPICED QUINCE, CARAMELIZED CARROT PUREE, SOW FARMS CHICORY, SEED & NUT CRUMBLE

14

☞ ENSALADA ☞

GRILLED PEAR, HAZELNUT & BLUE CHEESE SALAD

WITH COPPER POT FARM SPINACH, CHICORY & DATE MOLASSES SPREAD

11

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE

AND PARMESAN CHEESE, TOPPED WITH A PARMESAN CROUTON AND OLIVE TAPENADE

9

CURED TROUT CITRUS SALAD

LOCAL GREENS & SOW FARMS CHICORY,
WITH SHAVED FENNEL, CITRUS, CURED TROUT, TOASTED ALMOND & MICRO GREENS
TOSSED IN TARRAGON GINGER ORANGE FENNEL SEED VINAIGRETTE

12

☞ SOPA ☞

SQUASH, PUMPKIN & POBLANO SOUP

SERVED WITH CRÈME FRAICHE AND SAVORY BEIGNETS IN CUMIN SUGAR

☞ **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

RUBY TROUT

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

17

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

PAN SEARED CORVINA

SERVED WITH THREE HERB GREEN RICE, FLASH SEARED GARLICKY SPINACH, PECAN CAPER
AGRODULCE, LIME GOAT CREMA, AND TOASTED PECAN

24

DUCK CONFIT

WITH CHORIZO HAZELNUT CORNBREAD STUFFING, CARAMELIZED ONION DATE
MARMALADE &
LOCAL RADISH AND ENDIVE SLAW

22

SLOW BRAISED SHORT RIB

ROSEMARY RED WINE BRAISED SHORT RIB OVER CARAMELIZED FENNEL & POTATO PUREE
WITH LOCAL CANDIED TROUT FARM CARROTS AND GRILLED MUSHROOM

27



FOR THE KIDS

BREADED AND PAN FRIED CHICKEN TENDERS 7
PASTA WITH BUTTER OR CHEESE SAUCE 7
ROOT BEER FLOAT 8

SIDES

GRILLED YAM WEDGES WITH CRÈME FRAICHE &
MARIA LUISA SALSA 9
LIME & GARLIC FLASH SEARED COPPER POT SPINACH 7
GRILLED OYSTER MUSHROOMS 8

The love apple is housed in a 10 year old church once known as the Placitas Chapel.
We proudly serve a 85%-95% organic menu. We source exclusive grass-fed and finished beef & wild game.
We do this because it is proven to be healthier for both the animal and for the human, to support our local food system and to honor the environmental sustainability of grass fed animals. We source carefully and know this meat to be delicious and decidedly different than corn fed meat. It is undoubtedly leaner. We highly recommend ordering this meat medium-rare.
We hope that you may taste this meat without comparing it, it really is a different product altogether.
Please enjoy our local bounty! Wishing you a Happy & Healthy Holiday!
The love apple is a cash and check only establishment. *Please no separate checks.*

