

# THE LOVE APPLE FALL

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 ORGANIC HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE.

ALL PRODUCTS ARE ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.

(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 SEASONAL BUTTERS

7

**CARAMELIZED ONION AND APPLE QUESADILLA**  
WITH LOCAL ASADERO AND BLUE CHEESES, SERVED WITH CHIPOTLE ORANGE CRÈME FRAÎCHE

8

**ROASTED LOCAL OYSTER MUSHROOMS**  
WITH BACON, PARMESAN CHEESE & FRIED FARM EGG  
DRIZZLED WITH TRUFFLE OIL

12

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

14

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

12



## **SIMPLE SALAD**

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE  
AND PARMESAN CHEESE, TOPPED WITH AN ARTICHOKE TAPENADE TOPPED CROUTON

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

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

10

**SEASONAL SOUP**

CUP 6 BOWL 9



**CREAMY ROSEMARY POLENTA CAKE & GRILLED ITALIAN SAUSAGE**

SERVED WITH SPICED LOCAL TOMATO SAUCE, FRESH IN-HOUSE MADE RICOTTA AND AN APPLE BALSAMIC REDUCTION WITH COPPER POT FARM ARUGULA

19

**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

**LAMB ALBONDIGAS & FALL VEGETABLES**

SHEPHERD'S LAMB MEATBALLS SERVED IN A LIGHT BROTHY SAUCE  
OF GRILLED SQUASH, TOMATOES, CILANTRO & TAMARIND

SERVED WITH GREEN CHILE CORN CAKE

20

**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 FRAÎCHE

17

**SALAZAR PORK CARNITAS TOSTADA**

WITH WINTER SQUASH CALABACITAS AND STEWED BOLITA BEANS  
TOPPED WITH GUACAMOLE & MEZCAL SAUCE

19



**ON THE SIDE**

SALT BAKED STUFFED YAM 9

SAUTÉED GREENS WITH CINNAMON AND PECANS 5



Please enjoy our local bounty! The love apple is a cash and check only establishment. *Please no separate checks.*