

# THE LOVE APPLE **SAMPLE MENU**

LA POMME D'AMOUR (THE LOVE APPLE) — THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16<sup>TH</sup> 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**

WITH SWEET AND SAVORY BUTTER

9

### **CARAMELIZED ONION AND APPLE QUESADILLA**

WITH LOCAL ASADERO AND BLUE CHEESES, SERVED WITH CHIPOTLE ORANGE CRÈME FRAÎCHE

15

### **POACHED TROUT PÂTÉ**

WITH RAW FENNEL LEEK SALAD, CAPERS, TARRAGON, MARCONA ALMONDS  
& CANDIED ORANGE

SERVED WITH A SEED & NUT CRACKER (GF)

15

### **GRILLED ASPARAGUS**

WITH TRUFFLE OIL, BEELER'S BACON, PARMESAN CHEESE  
AND A FRIED FARM EGG

16

### **LOVE CHARCUTERIE**

HOUSE CURED DUCK & AGED BLEU CHEDDAR, MARCONA ALMONDS,  
CARAMELIZED ONION FIG JAM, HOUSE BAKED BREAD AND SAVORY HERB BUTTER

22

## ENSALADA

### **SIMPLE SALAD WITH LOCAL GREENS**

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

12

### **SEASONAL FRUIT AND LOCAL GREENS WITH PECANS & WARM GOAT CHEESE**

TOSSED WITH CITRUS VINAIGRETTE & FINISHED WITH TAOS HONEY

14

### **RAW BEET, AVOCADO & RUBY GRAPEFRUIT SALAD**

WITH CITRUS VINAIGRETTE & FRESH MINT

13

## SOPA

### **VEGETARIAN SOUP OF THE DAY**

CUP ... 9    BOWL ... 12

### **JENNI'S TORTILLA SOUP**

FRESH LOCAL TOMATOES, ORGANIC CHICKEN,  
ROASTED CORN, CILANTRO, AND FRESH OREGANO

CUP ... 9    BOWL ... 12

# THE LOVE APPLE **SAMPLE MENU**

## ENTRÉES

### **GRILLED RUBY RED TROUT**

WITH LIME COMPOUND BUTTER, IN CORN HUSKS  
SERVED WITH A LOCAL QUINOA-PINON FRITTER WITH CILANTRO LIME RELISH  
22

### **BAKED POLENTA WITH OYSTER MUSHROOMS**

HOUSE MADE SWISS CHEESE POLENTA WITH A SAVORY SAUCE OF  
OYSTER MUSHROOMS TOPPED WITH TOASTED WALNUTS  
26... ADD EGG... 4

### **SHEPARD'S LAMB ALBÓNDIGAS**

IN A BROTH OF GRILLED SQUASH, TOMATO, CILANTRO & TAMARIND  
28

### **PAN SEARED ORGANIC DUCK BREAST**

SERVED WITH SAUTEED TURNIP DRIZZLED WITH RED CHILE HONEY GLAZE, DUCK FAT  
FRIED POTATOES AND CRÈME FRAICHE  
36

### **SEED & NUT ENCRUSTED SEA BASS**

CHILEAN SEA BASS WITH HOUSE MADE GREEN GODDESS SAUCE  
SERVED WITH GRILLED BOK CHOY & DARK CHERRY COMPOTE  
38

### **MESQUITE RED CHILE POSOLE & BRAISED PORK SHANK**

SERVED WITH ESCABECHE AVOCADO AND HOUSE MADE TORTILLAS  
48

### **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  
22

## SIDES

Garlic mashed potatoes 9

Sautéed greens with sweet cinnamon & pecans 9

Cup of house-made posole served with escabeche and avocado 12



An automatic gratuity of 20% is added to parties of 5 or more