

# THE LOVE APPLE Summer 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 CINNAMON SUGAR BUTTER**

5

**BUTTERMILK YELLOW AND WHEAT-FREE BLUE CORNBREAD  
WITH SWEET AND SAVORY BUTTERS**

7

**SMOKED CHEESE, MUSHROOM & CHIPOTLE QUESADILLA  
WITH LOCAL SMOKED GOUDA, ROASTED PORTABELLA MUSHROOMS,  
SWEET ONIONS AND CHIPOTLE PEPPERS  
SERVED WITH AN ORANGE-CILANTRO CRÈME FRAICHE**

8

**BRAISED SHORT RIB GORDITA  
CORNMEAL & OREGANO GORDITA WITH BRAISED NEW MEXICAN SHORT RIB,  
CURRANT PINON SALSA, HOUSE RICOTTA & RADISH SPROUTS**

10

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

12

## ENSALADA

**NEW SIMPLE SALAD  
LOCAL GREENS TOSSED IN PINON CAPER VINAIGRETTE WITH CURRANTS,  
LOCAL RADISH & FRESH SEASONAL HERBS  
GARNISHED WITH OUR HOUSE MADE GF SEED & NUT CRACKER**

9

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

10

**SUMMER CORN & SALAZAR HAM SALAD  
LOCAL GREENS & FAVA SHOOTS TOSSED IN CREAMY FETA &  
CHARRED SCALLION DRESSING,  
WITH PICKLED RED ONIONS & TOASTED PEPITAS**

11

**SEASONAL SOUP  
CUP 6 BOWL 9**

## THE MAIN

**VEGETARIAN POTATO AND SUMMER VEGETABLE GNOCCHI**  
SAUTÉED IN GHEE, TOPPED WITH PARMESAN & RAW ZUCCHINI RIBBONS  
WITH LOCAL SORREL & BASIL SALSA VERDE  
FINISHED WITH FRESH HERBS AND TARRAGON OIL

18

*add Tasso Ham + 5 or Italian 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

### **LAMB ALBÓNDIGAS**

SHEPHERD'S LAMB MEATBALLS SERVED OVER FRESH HERB COUS COUS  
WITH DRIED APRICOT & PECAN, CRÈME FRAICHE & POMEGRANATE MOLASSES

20

### **ROSEMARY POLENTA & SALAZAR ITALIAN SAUSAGE**

SERVED WITH SPICED TOMATO SAUCE, FRESH IN-HOUSE MADE RICOTTA,  
& AN APPLE BALSAMIC REDUCTION WITH LOCAL GREENS

19

### **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

## ON THE SIDE

LIME & GARLIC FLASH SEARED GREENS	5
FARMER'S SEASONAL SAUSAGE	6
SEASONAL FARMER'S VEGETABLE	7
FRIED FARM FRESH EGG	2



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

The Love Apple is a **cash and check only** establishment.

Please **no separate checks**. *Buen Provecho!*