

THE LOVE APPLE **SAMPLE MENU**

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

WITH SWEET AND SAVORY BUTTER

9

SMOKED CHEESE, MUSHROOM & CHIPOTLE QUESADILLA

WITH LOCAL SMOKED GOUDA, ROASTED PORTABELLA MUSHROOMS, SWEET ONIONS AND CHIPOTLE PEPPER SERVED WITH CILANTRO CRÈME FRAICHE

14

BEETS ON BEETS

ROASTED BEETS ON WHIPPED IN-HOUSE RICOTTA WITH LIME BEET DUST, BEET MOLASSES, WATERCRESS & DUKKAH

16

GRILLED ENDIVE & LEEKS

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

16



AND THEN

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE

TOPPED WITH PARMESAN CHEESE, A PARMESAN CROUTON AND ARTICHOKE TAPENADE

12

RAW BEET SALAD WITH AVOCADO & RUBY GRAPEFRUIT

WITH CITRUS VINAIGRETTE & FRESH MINT

13

SEASONAL FRUIT AND LOCAL GREENS WITH PECANS & WARM GOAT CHEESE

TOSSED WITH CITRUS VINAIGRETTE & FINISHED WITH TAOS HONEY

14

LOCAL WARM SPINACH WITH SMOKED RED PEPPER VINAIGRETTE

UMAMI GARDENS ROASTED CARROTS, BEELERS BACON, CANDIED PEPITAS AND TOPPED WITH GOAT CHEESE

15

SOUP

VEGETARIAN SOUP OF THE DAY

OR

JENNI'S TORTILLA SOUP

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

CUP ... 9 BOWL ... 12

FINALLY

GRILLED RUBY RED TROUT

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

LOVE APPLE TACOS:

BRAISED GRASS FINISHED BEEF, CHICKEN CONFIT, OR FRIED AVOCADO

WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAICHE
IN OUR HOMEMADE FLOUR TORTILLAS
SERVED WITH COCONUT CREAMED CORN
24

HOMEMADE BAKED TAMALE AND OAXACAN STYLE MOLE

LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALE
TOPPED WITH OUR RED CHILE MOLE
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE
24

HOUSE MADE POTATO GNOCCHI

SERVED WITH BUTTERNUT SQUASH TOMATO SAUCE, BURRATA, AND FRIED SAGE
24

QUAIL EN NOGADA

WILD QUAIL STUFFED WITH GREEN CHILE, FETA CHEESE, AND QUINOA, SERVED WITH A CREAMY
WALNUT NOGADA SAUCE, CILANTRO AND POMEGRANATE SEEDS
32 ~ ADDITIONAL QUAIL + 12

PAN SEARED ORGANIC DUCK BREAST

WITH A GREEN CHILE TAMALE, MESQUITE RED CHILE,
CREAM FRAICHE, AND CHIMICHURI
36

BRANZINO PAPILLOTE

A LIGHT WHITE FISH FROM THE MEDITERRANEAN BAKED
WITH LEEKS, FENNEL, LEMON, AND PARSLEY SERVED
WITH LOCAL WATERCRESS AND FRESH ORANGE
36

POLENTA BOLOGNESE

SANTA ANA POLENTA WITH LOCAL BEEF & PANCETTA BOLOGNESE
SERVED WITH HOUSE-MADE LEMON RICOTTA
34

SEED & NUT ENCRUSTED SEA BASS

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



For Kids

Gnocchi with butter or cheese sauce 10
Root beer float 8

Sides

Sautéed greens with sweet cinnamon & pecans 9
Garlic mashed potatoes 9

Thank you for joining the love apple♥!
We will add a gratuity of 20% to parties of 5 or more.