

The Love Apple SPRING 2022

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.



SMALL & share plates

House made Blue & Yellow Corn Bread
With sweet and savory butter

9

Caramelized onion & apple Quesadilla
With local asadero and blue cheese
served with Cilantro crème fraiche

12

Grilled Endive and Leeks
With Beeler's Bacon, fried farm egg, parmesan, and caper vinaigrette

14

Love apple charcuterie
house cured duck prosciutto, camembert en croûte,
pastis poached pears & candied walnuts

15

Ensaladas

Raw beet, Avocado & ruby grapefruit salad
With citrus vinaigrette & fresh mint

12

Local greens tossed with red wine Dijon vinaigrette
And parmesan cheese,
topped with a parmesan crouton and olive tapenade

12

seasonal fruit, Local Greens, pecans & warm goat cheese
Tossed with citrus vinaigrette and finished with Taos honey

13

SOPA

JenNI's Tortilla Soup
Fresh local tomato's, organic chicken,
roasted corn, cilantro, and fresh oregano
Cup ... 9 Bowl ... 12

VEGETARIAN SOUP OF THE DAY

Cup ... 9 Bowl ... 12

Mains

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
19

House made potato Gnocchi
pan fried gnocchi with sweet carrot butter sauce,
house made Ricotta and lemon zest
20

trout
Grilled trout wrapped in corn husks with lime compound butter
topped with chipotle crème
Served with a quinoa fritter and cilantro lime relish
22

Polenta Bolognese
Santa Ana Polenta With Local Beef & beelers bacon Bolognese
Served with homemade ricotta
23

Pan seared organic duck
Served with a baked cheese and roasted corn salsa tamale, mesquite
red chile sauce, crème fraiche, and guacamole
32

Love Apple Tacos:
Chicken confit, braised grass finished beef Or Fried Avocado
With cabbage orange slaw, pepitas and green chile crème fraiche
in our homemade flour tortillas
Served with chipotle Black beans
19

On the side
Sautéed greens with cinnamon and pecans
7