

**+ luminaria +**  
restaurant & patio

**Starters**

**Luminaria's Tortilla Soup (G)**

Grilled Chicken, Avocado, Corn, Cilantro

11

**Rocket Tuna (G)**

Rare Seared, Avocado, Sesame Chipotle Drizzle, Macadamia

14

**Curried Roasted Carrot Bisque (G)(V)**

Coconut Milk, Apples, Cinnamon Crema, Pepitas

10

**Jumbo Lump Crab Cake**

Saffron Aioli, Jicama Cilantro Slaw, Harrissa Drizzle

14

**Snake River Farms "Kurobuta" Pork Belly (G)**

Anasazi Bean Ragout, Red Chile Bourbon Glaze

13

**Grilled Santa Fe Caesar Salad**

Corn, Queso Fresco, Blue Corn Tortilla

Red Chile Caesar Dressing

10

**Market Salad (G)(V)**

Strawberries, Feta Cheese

Spinach & Arugula, Piñon, Jalapeño Vinaigrette

11

**Garlic Shrimp & Chorizo**

Pimenton Broth, Sourdough

13

**Pan Roasted Foie Gras & Duck Confit Spring Roll**

Mango Habanero Sauce, Bitter Greens

18

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## Entrée

### **Blue Corn “Steak & Enchiladas” Filet Mignon (G)**

Red Chile, Tucumcari Cheddar, Grilled Asparagus

32

### **Santa Fe Spiced Organic Chicken (G)**

Patatas Bravas, Black Bean & Corn Succotash, Mole

24

### **Lobster Cioppino**

Shrimp & Shellfish, Fiery Tomato Broth, Pappardelle

34

### **Colorado Lamb Chops (G)**

Green Chile Grits, Sugar Peas, Cascabel Demi

32

### **Grilled Scottish Salmon (G)**

Caramelized Cauliflower, Chile de Arbol, Crisp Radish Salad

26

### **NY Strip Steak (G)**

Peppercorn & Mushroom Sauce, Frites

28



### **Jumbo Sea Scallops (G)**

Sweet Pea Risotto, Chillied Pepitas, Grilled Spring Onions

Brown Butter

30

### **Chilean Seabass (G)**

Fingerlings, Kale, Tomato Tarragon Vinaigrette

34

### **Eggplant Rollatini (G) (V)**

Spinach, Mozzarella, Portabello Ravioli, Romesco

22

## Sides 7

Frites Truffle Parmesan

Caramelized Cauliflower

Grilled Asparagus

Garlic Kale

Sauté Fingerlings

Garlic Spinach