



Sense of Balance

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| Soup Inspiration changes nightly | 12 |
| Raw “Waldorf” Salad shaved brussels sprouts • smoked walnuts marinated grapes • dehydrated apples • cider emulsion | 14 |
| Endive and Crispy Kale Salad pomegranates - pumpkin seeds • verjus vinaigrette | 14 |
| Market Plate black rice • baby bok choy • piñon-roasted winter greens • almond milk mozzarella • white bean and mushroom ragout | 23 |
| Hot Smoked Salmon cauliflower-almond mousse • roasted kale grain mustard vinaigrette | 30 |
| Hot-Seared Tuna sticky black rice • black sesame • black garlic | 32 |

Sense of Place

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| Tuna Tartare blue corn blinis • chipotle caviar • grilled scallions | 18 |
| Arugula Salad piñon clusters • beets • blue cheese • prickly pear | 15 |
| West of the Pecos Winter Posole smoked ham hocks • tortilla strips • micro cilantro | 13/24 |
| Venison Two Ways red chili tamale • grilled loin • blackberry Cumberland salsa • winter greens • foie gras cloud | 16/30 |
| Guajillo Prawns white chocolate mole • red rice • mango salsa | 30 |
| Duck Cassoulet smoked ham shank • house made green chili sausage chicos de horno | 28 |
| Chili-rubbed Braised Beef Short Ribs poblano mac • grilled asparagus • whiskey sauce | 29 |

Sense of Comfort

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| Crispy Sweetbread Salad mushrooms a la Grecque • potato wheel Sherry vinaigrette | 18 |
| Diver Scallop and Pork Belly edamame purée • sauternes reduction | 18 |
| Warm Chicory Salad crispy prosciutto • farm egg • broiled humboldt fog | 14 |
| Wild Mushroom Ravioli rabbit ragu • black truffles | 20/36 |
| Pollo Real Organic Chicken Swiss chard • Madeira reduction truffle-mashed potatoes | 30 |
| Black Angus Beef Tenderloin peppercorn sauce • garlic broccoli • truffle fries | 38 |

SIDES cheese tots • truffle fries • poblano mac ‘n mushrooms • braised greens/Nueske’s bacon • caramelized Brussels sprouts • steamed broccoli/smoked gouda 8 ea

As part of Auberge Resorts’ commitment to the environment, we support local farmers and suppliers
and adhere to the sustainable fisheries guidelines as established by Seafood Watch
A 20% gratuity will be added to parties of six or more

Charles Dale, Executive Chef