



El Nido + 1-SU Sushi

Dinner

(\$65 per person)

First Course

Stuffed Artichoke - spinach, mushrooms, pecorino, gorgonzola cream

AMBER ROASTED PEAR ARUGULA SALAD - arugula, pecan, feta, pomegranate vinaigrette

Pork Posole - el nido's red chile, radish, cabbage, hominy

Second Course

Roasted Half Limoncello Chicken - fingerling potatoes, roasted carrots, limoncello gastrique

SHORT RIB RAGU - braised short ribs, tomatoes, herbs, house-made pappardelle, parmesan

Roasted Poblano - quinoa, calabacitas, mushrooms, smoked gouda and huitlacoche

NORWEGIAN FJORD TROUT - toasted barley, wood fired beets, herbed pea puree

Marinated Flank Steak - chimichurri, grilled asparagus, green chile cheddar mash

Third Course

Vanilla Creme Brulee - berries

Tres Leches - carmel sauce

Flourless Chocolate Cake - creme anglaise, vanilla ice cream

1-SU Sushi Menu \$65

1 ~ SASHIMI TARTAR AND MISO SOUP - mixed fish, onion, cucumber, tomato, olive oil, sesame oil, citrus, wonton chips miso soup

2 ~ SU PLATTER - tuna trio: 6 pieces – nigiri- sashimi (# 1 bigeye, yellowfin, wild albacore) 4-piece baked salmon roll

3 ~ PANKO BANANA - drizzled with honey

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<http://www.elnidosantafe.com>