



## Restaurant Martin

### Dinner

(\$65 per person)

### Appetizers

Caesar Salad - Hearts of Romaine | Lemon-Anchovy Dressing | Shaved Pecorino Cheese | Sourdough Crisp

Roasted Butternut Squash-Apple Bisque - Gulf Shrimp Fritter | Herb Gremolata Whipped Ricotta | Apple-Pumpkinseed Granola

Yellow Fin Tuna Tartare - Shoyu-Sesame Vinaigrette | Sesame Cracker | Sriracha Aioli Avocado Gel | Spanish Peanut-Shallot Crumble

Slow Braised Boneless Short Rib - Shitake Mushrooms | White Cheddar Potato-Parsnip Purée | Charred Green Onions | Smoked Bearnaise | Coffee-Ale Reduction

### Entrées

Roasted Organic Airline Cut Chicken Breast - Goat Cheese-Seed Arancini | Charred Leeks Herb Crusted Parsnips | Lemon-Caper Reduction

Pan Seared Scottish Salmon - Cornmeal Tempura Oysters | Almond-Ginger Rice Cake Baby Bok Choy | Butternut Squash | Apple-Fennel Emulsion

Black Angus Hanger Steak - Smoked Bacon-Potato Tart | Spinach | Glazed Young Carrots Blue Cheese Pudding | Mustard-Poivrade Reduction

Heritage Berkshire Pork Tenderloin - Crispy Belly | Barbecued Garnet Yam Mousseline Watercress | Carrot-Jicama Salad | Roasted Garlic Jus

Vegetarian Tasting Plate - Cuban Black Bean Soup | Roasted Green Chile-Lime Crema Roasted Beet Salad | Goat Cheese Garnet Yams | Maple-Plum Vinegar Butter Charred Broccolini | Asian Glaze

### Desserts

Molten Bittersweet Chocolate Cake - Almond-Sesame Praline | Soft Chocolate Ganache Sweet and Salty Caramel Sauce | Toasted Cinnamon Ice Cream

Mascarpone-Bourbon Vanilla Cheesecake Cremeux - Almond-Citrus Sponge | Citrus Sable Seasonal

Berry Confit | Toasted Meringue | Mango Sorbet

Trio of Assorted House Made Ice Creams or Sorbets

**Restaurant Martin**

526 Galisteo Street

(505) 820-0919

<http://restaurantmartin.com>