



August Menu

(505) 986- 9190

www.315SantaFe.com

315 Old Santa Fe Trail, Santa Fe, NM 87501

☛ Chilled Seafood ☛

\$3 each

Fresh Oysters on the Half Shell (GF)

Wild Shrimp (GF)

Jonah Crab Claws (GF)

☛ Soup ☛

Chilled Green Grape Gazpacho with Marcona Almonds (GF) \$8

French Onion Soup with French Comte Cheese \$15

☛ Salad ☛

Classic Caesar Salad with Croutons, Classic Dressing, and Crispy Calamari \$18

Mr. G's Garden Greens with Shaved Vegetables & Champagne Tarragon Vinaigrette (GF) \$14

Heirloom Tomato Salad with Burrata, Basil Pesto, & Balsamic Glacé (GF) \$16

☛ Appetizers ☛

Crispy Fingerling Potatoes with Melted French Raclette

Mustard & House-made Pickles (GF) \$12

Squash Blossom Beignets

with Goat Cheese Fondue & Tomato Basil Coulis \$16

Cheese Plate

Roquefort, Raclette, Comte, Bucherone, Camembert, and Goat Cheese (GF) \$15

Charcuterie Board

Salami, Prosciutto, Pate, Bresaola with Pickles and Mustard (GF) \$17

Smoked Trout Rillettes & Grilled Flatbread

Served with Pickled Red Onions, Spicy Greens, Capers Berries, and Radish \$17

☛ Dumplings ☛

Served 10 to an order

\$15

(All dumplings can be prepared gluten-free upon request)

Shrimp and Ginger Potstickers with a Classic Dipping Sauce

Duck Foie Gras and Dried Cherry Potstickers with a Dried Cherry Emulsion

Pork with 5 Spices and Scallion Potstickers with Classic Dipping Sauce

🍴 Empanadas 🍴

Served 3 to an order

\$15

Braised Beef Short Rib with Irish Cheddar and Horseradish Crème Fraîche

(Can be prepared gluten-free upon request)

Green Chile Empanadas with Braised Tender Local Pork and Jack Cheese

Organic Chicken Pot Pie with Sauce Supreme

🍴 Pasta 🍴

\$15

Wild Morel and Chicken Mezza-Luna

with Mushroom Sherry Broth

Lobster and Corn Agnolotti

with Chive Butter

🍴 Entrees 🍴

Organic French Fried Chicken with French Green Beans and Mashed Potatoes **\$27**

Grilled Branzino with Spinach and Fingerling Potatoes, finished with a

Caper Beurre Blanc (GF) **\$28**

Mussels in a White Wine Sauce, Garlic, Shallot, Lemon, and Herbs

served with Club Fries (GF) 1/2 lb. **\$15** or 1 lb. **\$28**

Fresh Fettuccine with Exotic Mushrooms, Garlic Confit,

Sherry, Herbs, Cream, & Parmesan **\$25**

Steak Frites - 10oz. New York Strip

Served with Au Poivre or Herb Butter (GF) **\$38**

🍴 Desserts 🍴

\$10

Crème Brûlée (GF)

Pots de Crème (GF)

Classic Italian Tiramisu

Raspberry Cherry Strudel with Ladyfingers & Cardamom Anglaise

Strawberry Rhubarb Dumplings with Vanilla Ice Cream

(Please order with your entree; extra time is needed to prepare them to perfection)

Mango Sorbet (GF) **\$3**

Pineapple Sorbet (GF) **\$3**

Vanilla Ice Cream (GF) **\$3**

(GF) = Gluten Free Options, Please Specify When Ordering