

APPETIZERS

French Onion Soup Gratinée <i>with Comte Cheese</i>	15
Winter Squash Soup <i>with Poached Cranberries & Toasted Pepitas</i> [gf]	15
Tossed Garden Salad <i>with Shaved Vegetables & Champagne Tarragon Vinaigrette</i> [gf]	14
Braised Endive Salad <i>with Roasted Beets, Toasted Walnuts & Roquefort Cheese</i> [gf]	16
Crab Cakes <i>with Citrus Slaw & Avocado Mousse</i>	20
Country Pâté <i>with House-Made Pickles & Mustard</i>	15

ENTREÉS

Steak Frites <i>10 oz New York Strip with Herb Butter or Au Poivre Sauce</i> [gf]	42
French Fried Chicken <i>with Mashed Potatoes & Green Beans</i> [gf available upon request]	34
Cassoulet <i>with Duck Confit, Lamb & Pork Sausage & Flageolet Beans</i>	38
Black Mussels <i>with Club Fries, White Wine, Garlic, Herbs, Tomato & Lemon</i> [gf]	34
Grilled Branzino <i>with Lemon Caper Butter Spinach, Fingerling Potatoes & Herb Salad</i> [gf]	39
Fresh Fettuccini <i>with Artichoke Hearts, Fava Beans, Chestnuts & Fresh Black Truffle Cream</i>	39

DESSERTS 10

Crème Brûlée | Chocolate Pots De Crème | Warm Apple Cobbler *with* Vanilla Ice cream
Lemon Meringue Tartlett *with* Strawberries
Profiteroles *with* Vanilla Ice Cream & Warm Chocolate Sauce

[gf] = gluten free

315 | **RESTAURANT & WINE BAR**
DECEMBER MENU | TUESDAY-SATURDAY 4-8PM

LOUIS MOSKOW | Chef/Owner | 315 Old Santa Fe Trail | 505.986.9190 | 315SantaFe.com