

315 | RESTAURANT & WINE BAR

THANKSGIVING MENU

THURSDAY, NOVEMBER 25th

3 courses

\$85

2:00PM-7:00PM

Appetizers

Smoked Salmon with Crispy Potato Galette,
Cucumber Dill Salad & Horseradish Crème Fraiche

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French Onion Soup Gratinee with Comte Cheese

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Baby Arugula Salad with Fresh Raspberries, Goat Cheese,
Pistachio Truffles & Spiced Red Wine Vinaigrette

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Entrées

Wood Fire Roasted Turkey with Mashed Potatoes,
Chestnut Stuffing, Green Beans, Poached Cranberries
& Madeira Chanterelle Gravy

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Steak Frites-10 ounce New York Strip with Au Poivre Sauce

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Pan Roasted Sea Bass with Squash Purée, Crispy Leeks,
Apple Compote & Walnut Sage Brandy Cream Sauce

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Desserts

Pumpkin Mousse Parfait with Graham Cracker Crumbs
& Poached Cherries

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Flourless Chocolate Cake with Banana Caramel
Whipped Cream

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Crème Fraiche with Strawberry's

LOUIS MOSKOW | Chef/Owner

contact:

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