

OYSTERS

Fresh Oysters on the Half Shell

Served on ice with lemon, rice wine mignonette, cocktail sauce and horseradish

Market Price

SOUPS

French Onion Soup Gratinée

French Comte Cheese

15

Winter Squash Soup [gf]

Poached Cranberries & Toasted Pepitas

15

SALADS

Classic Caesar Salad

Croutons & Parmesan

14

Tossed Garden Salad [gf]

Shaved Vegetables & Champagne Tarragon Vinaigrette

14

Braised Endive Salad with Roasted Local Beets [gf]

Toasted Walnuts & Roquefort Cheese

16

APPETIZERS

Crab Cakes

Citrus Slaw & Avocado Mousse

20

Country Pâté

House-Made Pickles & Mustard

15

Cheese Plate [gf]

Roquefort, Comte, Bucheron, Brie & Delice De Bourgogne

18

Charcuterie Board [gf]

Salami, Prosciutto, Country Pate, Bresaola with Pickles and Mustard

18

ENTRÉES

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

SIDES 10

Crispy Brussels Sprouts & Roasted Shallots | Green beans with Roasted Chestnuts
Mashed Potatoes | Pomme Frites | Sautéed Spinach

[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