

HOLIDAY MENU | 3-Course Prix Fixe \$85

CHRISTMAS EVE, FRIDAY, DECEMBER 24TH | CHRISTMAS DAY, SATURDAY, DECEMBER 25TH
NEW YEARS EVE, FRIDAY, DECEMBER 31ST | NEW YEARS DAY, SATURDAY, JANUARY 1ST
4-8:30PM (CHRISTMAS DAY 2-7:00PM)

APPETIZERS

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

ENTREÉS

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

DESSERTS

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

HOLIDAY MENU | 4-8:30PM

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