

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

Smoked Trout Rillettes with Grilled Flatbread

Spicy Greens, Pickled Red Onions, Capers & Radish

17

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>	
Potato Horseradish Crusted Salmon [gf]	36
<i>Fennel, Leeks & Beurre Rouge</i>	
Winter Squash Ravioli	29
<i>Chestnuts, Fried Sage, Parmesan Cheese & Brown Butter</i>	
Venison Scaloppini with Huckleberry Demi Glace	37
<i>Potato Celery Root Gratin & Sautéed Winter Vegetables</i>	

SIDES 10

Green beans | Mashed Potatoes | Pomme Frites | Celery Root Gratin

[gf] = gluten free

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

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