

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

Cauliflower Soup with Coconut Milk, Madras Curry & Cilantro [gf]

14

SALADS

Classic Caesar Salad

Croutons & Parmesan

14

Tossed Garden Salad [gf]

Shaved Vegetables & Champagne Tarragon Vinaigrette

14

Little Gem Salad with Smoked Paprika Sherry Vinaigrette [gf]

Manchego Cheese, Marcona Almonds & Roasted Red Peppers

15

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>	
Duck Two Ways-Sliced Breast, Leg Confit & Violet Mustard Sauce [gf]	38
<i>Fageolet Beans, Crispy Parsnips, Grilled Cremini Mushrooms</i>	
Black Mussels with Club Fries [gf]	34
<i>White Wine, Garlic, Herbs, Tomato & Lemon</i>	
Grilled Tuna Loin with Crispy Polenta Cake [gf]	39
<i>Sautéed Spinach, Spring Onion Fritter, Fennel Salad & Lemon Chive Butter</i>	
Fresh Fettuccini with Spring Herbs & Vegetables	27
<i>Spinach, Favas, Spring Onions, Peas, Asparagus & Saffron Cream</i>	
Venison Scaloppini with Huckleberry Demi Glace	37
<i>Potato Celery Root Gratin & Sautéed Asparagus</i>	

SIDES 10

Green beans | Mashed Potatoes | Pomme Frites | Celery Root Gratin
Sautéed Spinach with Garlic | Grilled Asparagus with Lemon Butter & Chives

[gf] = gluten free

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

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