

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

16

Local Corn & Shishito Pepper Soup with Coconut Milk & Green Herb Emulsion [gf] 14

SALADS

Classic Caesar Salad

Croutons & Parmesan Cheese

Add Crispy Bay Scallops

14

10

Mr. G's Garden Green Salad [gf]

Shaved Market Vegetables & Champagne Tarragon Vinaigrette

15

Buratta with Local Tomatoes & Herb Crepe

Basil Emulsion & Balsamic Glace

18

APPETIZERS

Local Squash Blossom Beignets

Goat Cheese Fondue & Tomato Basil Sauce

18

Country Pâté

House-Made Pickles & Mustard

16

Cheese Plate [gf]

Roquefort, Comte, Bucheron, Brie & Delice De Bourgogne

20

Charcuterie Board [gf]

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

20

Seared Foie Gras with Brioche & Huckleberry Sauce

27

Crispy Scallops with Lemon Aioli & Cocktail Sauce

18

ENTRÉES

Steak Frites [gf] <i>10 oz New York Strip with Herb Butter or Au Poivre Sauce</i>	44
French Fried Chicken [gf available upon request] <i>Mashed Potatoes & Green Beans</i>	36
Duck Two Ways with Grilled Peaches [gf] <i>Risotto Cake, Shishito Peppers, Carrots & Baby Turnips</i>	42
Salt Spring Mussels with Club Fries [gf]	38
Grilled Wild King Salmon with Beurre Rouge [gf] <i>Grilled Corn Salad, New Local Potato Salad & Crispy Onion Ring</i>	42
Fresh Fettuccini with Tomato Braised Lamb <i>Market Ratatouille & Black Olive Tapenade</i>	38
House-Made Cavatelli with Pesto Porcini Mushroom Sauce <i>Swiss Chard & Parmesan Cheese</i>	32

SIDES 12

Buttered Green Beans | Mashed Potatoes | Pomme Frites | Ratatouille

[gf] = gluten free

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

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