

APPETIZERS

Country Pâté Grilled Bread, Pickles, Mustard	16
Cheese Plate Roquefort, Comté, Bucheron, Brie, Delice de Bourgogne, Grilled Bread	20
Charcuterie Board Salami, Prosciutto, Country Pâté, Bresaola, Pickles, Mustard, Grilled Bread	20
Seared Foie Gras Toasted Brioche, Blackberry-Red Wine Reduction	25
Raclette Fingerling Potatoes, Winter Vegetables, Duck Confit, Pickles, Mustard	20
Seafood & Local Mushroom Pasta House-Made Fettuccine, Shrimp, Scallops, Mascarpone-Sherry Cream, Parmesan	25
Grilled Quail Potato Nest, Carrot, Sweet Potato Purée, Parsnip, Pomegranate Molasses	20

ENTRÉES

Steak Frites [gf] 10 oz New York Strip, Herb Butter or Au Poivre Sauce	42
French Fried Chicken [gf available upon request] Buttered Sugar Snap Peas, Mashed Potatoes	36
Duck à l'Orange Two Ways [gf] Braised Cabbage, Sweet Potato Purée	40
Cassoulet Flageolet Beans, Lamb, Pork Sausage, Duck Confit	38
Chestnut & Parsnip Ravioli Black Truffle Cream, Parmesan	34

SIDES 12

Frites | Mashed Potatoes | Fingerling Potatoes | Sweet Potato Purée
Buttered Sugar Snap Peas | Garlic Spinach | Bok Choy

[gf] = gluten free

315 | RESTAURANT & WINE BAR
WINTER 2024

LOUIS MOSKOW
Chef/Owner

315 Old Santa Fe Trail
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JULIAN H. MARTINEZ
Maître D'/Partner