

## ENTRÉES

### Duck à l'Orange Two Ways [gf]

Braised Red Cabbage, Sweet Potato Purée, Black Currant Sauce

### French Fried Chicken [gf available upon request]

Buttered Green Beans, Mashed Potatoes

### Steak Frites [gf]

10 oz New York Strip, Herb Butter or Au Poivre Sauce

### Grilled Branzino [gf]

Fingerling Potatoes, Spinach, Lemon-Caper Butter Sauce, Herb Salad

### Black Mussels [gf]

Club Fries, Garlic, Shallots, White Wine, Tomatoes, Herbs, Lemon

### Potato-Horseradish Crusted Salmon [gf]

Braised Fennel & Leeks, Beurre Rouge

### Cavatelli & Vegetables

Fava Beans, Artichoke Hearts, Spinach, Black Truffle Cream

## DESSERTS

### Profiteroles

Vanilla Ice Cream, Hot Chocolate Sauce

### Warm Pear Crisp

Vanilla Ice Cream

### Chocolate Pots De Crème [gf]

Chantilly

### Crème Brûlée [gf]

Fresh Berries

[gf] = gluten free

# 315 | RESTAURANT & WINE BAR

## The Holidays 2024

**LOUIS MOSKOW**

Chef/Owner

315 Old Santa Fe Trail

505.986.9190 | 315SantaFe.com

**JULIAN H. MARTINEZ**

Maître D'/General Manager

*An automatic 20% gratuity may be added to split checks or tables of 6 guests or more.*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness; notify your server of any allergies.*