



## El Nido + 1-SU Sushi

### Dinner

(\$55 per person)

### First Course

Stuffed Artichoke - spinach, mushrooms, pecorino, gorgonzola cream

AMBER ROASTED PEAR ARUGULA SALAD - pears, candied walnuts, blue cheese, white balsamic vinaigrette

BUTTERNUT SQUASH & PEAR BISQUE - red chile pine nuts, crème fraîche, chives

### Second Course

Roasted Half Chicken - fingerling potatoes, roasted carrots, limoncello sauce

BISON SHORT RIB RAGU - braised short ribs, tomatoes, herbs, house-made pappardelle, parmesan

Roasted Poblano - farro, mushrooms, leeks, chevre, spinach, butternut squash puree

NORWEGIAN FJORD TROUT - red quinoa, roasted golden beets, pea puree

CEDAR RIVER N.Y. STRIP - red chile dry rubbed steak, cowboy mac & cheese, broccolini +\$15

### Third Course

Flan - brulee top

Tres Leches - carmel sauce

Flourless Chocolate Cake - creme anglaise, vanilla ice cream

### 1-SU Sushi Menu \$65

1 ~ SASHIMI TARTAR AND MISO SOUP - mixed fish, onion, cucumber, tomato, olive oil, sesame oil, citrus, wonton chips miso soup

2 ~ SU PLATTER - tuna trio: 6 pieces – nigiri- sashimi (# 1 bigeye, yellowfin, wild albacore) 4-piece baked salmon roll

3 ~ PANKO BANANA - drizzled with honey

**El Nido +  -SU Sushi**

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<http://www.elnidosantafe.com>