



Restaurant Week Dinner Menu

Sunday, February 21st through Sunday, February 28th, 2016

\$30 per person

Salads (Select One)

La Fonda Caesar Salad; fresh romaine hearts
tossed with queso Cotija Caesar dressing,
seasonal tomatoes and sourdough croutons

Baby Field Greens accompanied by cherry tomatoes,
cucumbers, shredded carrots and raspberry vinaigrette

Roasted Corn-Poblano Chowder; filled with roasted corn and
poblano chile, potatoes and onions,
garnished with crispy poblano strips

Main Courses (Select One)

Pan roasted Red Bird Airline Chicken Breast accompanied by
roasted corn-black bean relish, papaya cream
and fresh seasonal vegetables

Rainbow Trout; pan-fried fillets in a blue corn crust served with a
lemon-cilantro butter sauce, rainbow quinoa pilaf
and sautéed spinach and piñon

Char-grilled 12oz Top Sirloin topped with
sautéed Portobello mushrooms and béarnaise sauce,
served with roasted garlic buttermilk mashed potatoes
and fresh seasonal vegetables

Desserts (Select One)

Flourless Chocolate Torte
La Fonda House Flan
Lemon Curd

