



## Estevan Restaurante

### Dinner

(\$60 per person)

### Appetizers

Posole - Stewed hominy in a broth with pork hock and a hint of Chimayo red chile.

Chile relleno - Anaheim green chile filled with mushroom duxelle and served with a garlic pinto-bean demi-glaze

Romaine Caesar salad

Pastel de guacamole - Avocado mousse layered with corn and tomato. Served with house made corn chips.

### Entrées

Rainbow trout - Trout dipped in a mild organic corn meal, pan-fried with lemon, garlic, butter, and parsley. Served with sauteed spinach and potatoes.

Grilled airline chicken breast

Black angus ribeye - Aged ribeye from the Niman Ranch, Grilled and served with a Red Chile demi-glaze, seasonal vegetables, and sauteed potatoes.

Arctic char

Poblano Chile - Filled with Asadero cheese and onions, battered lightly, and fried. Served with wild rice, calabacitas, and a tomato sauce.

### Dessert

Flan

Tres leches

Almond cake

**Estevan Restaurante**

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