

# THE LOVE APPLE SPRING 2019

LA POMME D'AMOUR (THE LOVE APPLE), THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16TH CENTURY, IS A NORTHERN NEW MEXICAN RESTAURANT EMPHASIZING REGIONAL HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE.

OUR FOOD IS ORGANIC IN NATURE,  
REGIONAL IN SOURCE & PREPARED FROM SCRATCH.



## TO BEGIN

(Cornbread and tortillas made in-house daily)

**HOUSE MADE FLOUR TORTILLAS  
WITH CINNAMON SUGAR BUTTER**

5

**BUTTERMILK YELLOW & BLUE CORNBREAD**  
MADE IN HOUSE FRESH DAILY WITH SWEET AND SAVORY BUTTER

7

**SMOKED CHEESE, MUSHROOM AND CHIPOTLE QUESADILLA**  
WITH LOCAL SMOKED EDAM, ROASTED PORTABELLA MUSHROOMS,  
SWEET ONION AND CHIPOTLE PEPPERS  
SERVED WITH AN ORANGE~CILANTRO CRÈME FRAICHE

12

**STUFFED POBLANO**  
WITH BUTTERNUT SQUASH, PIÑON, LOCAL GRASS-FED AND FINISHED GROUND BEEF  
FETA CHEESE AND ROASTED TOMATO SALSA  
FINISHED WITH CRÈME FRAICHE

15

## ENSALADA

**LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE  
AND PARMESAN CHEESE,**  
TOPPED WITH A PARMESAN CROUTON AND OLIVE TAPENADE

9

**LOCAL GREENS WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE**  
TOSSED WITH CITRUS VINAIGRETTE AND FINISHED WITH TAOS HONEY

12

**RAW BEET, AVOCADO, AND SOUTHWEST RUBY GRAPEFRUIT SALAD**  
WITH CITRUS VINAIGRETTE AND FRESH MINT

11

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**SOPA**

**SEASONAL SOUP**  
CUP 6.....BOWL 9

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**MAINS**

**HOMEMADE GNOCCHI WITH SPRING VEGETABLES**  
WITH SAUTÉD SNAP PEAS, GRILLED ASPARAGUS & FETA CHEESE, TOPPED WITH ARUGULA AND  
TARRAGON OIL

18

ADD SALAZAR MEATS ITALIAN SAUSAGE +7

**HOMEMADE BAKED TAMALE AND OAXACAN STYLE MOLE**  
LOCAL SAUTÉD GREENS AND SWEET CORN BAKED TAMALE  
TOPPED WITH OUR RED CHILE MOLE  
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE

17

**GRILLED RUBY RAINBOW TROUT**  
WRAPPED IN CORN HUSKS WITH LIME BUTTER,  
TOPPED WITH CHIPOTLE CRÈME  
SERVED WITH A QUINOA PINON FRITTER AND CILANTRO LIME RELISH

17

**LOVE APPLE TACOS:**  
**CHICKEN CONFIT OR FRIED AVOCADO OR BRAISED GRASS FINISHED BEEF**  
WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAÎCHE  
IN OUR HOMEMADE FLOUR TORTILLAS  
SERVED WITH GREEN CHILE COCONUT CREAMED CORN

16

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**SIDES**

SAUTEED GREENS WITH SWEET CINNAMON & PECANS 7  
ITALIAN SAUSAGE 7

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The Love Apple is a **cash and check only** establishment. Please **no separate checks**.

Mucho Amor, to our northern New Mexican:

Farmers, ranchers, beekeepers and cheese makers!

*Buen Provecho!*