

THE LOVE APPLE SUMMER 2020

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.

SMALL & SHARE PLATES

BUTTERMILK YELLOW & BLUE CORNBREAD
WITH SWEET AND SAVORY BUTTER

7

CALABACITAS QUESADILLA

WITH SMOKED GOUDA,
LOCAL SUMMER SQUASH AND GREEN CHILE
SERVED WITH AN ORANGE CILANTRO CRÈME FRAICHE

10

FRESH LOCAL TOMATO AND MELON SALAD

FRESH LOCAL YELLOW WATERMELON, LOCAL TOMATO, HOUSE MADE RICOTTA, CILANTRO
AND JALAPENO VINAIGRETTE SPRINKLED WITH DUKKHA

12

BLISTERED CARROTS

LOCAL HONEY BLISTERED CARROTS WITH
HOUSE MADE YOGURT CREMA
SEED AND NUT DUKA AND TOASTED HAZELNUTS

10

SALAZAR ITALIAN SAUSAGE

WITH HOUSE FERMENTED JALAPENO SAUERKRAUT AND
PURPLE CABBAGE, RED BEET FENNEL SAUERKRAUT &
CREAMED MUSTARD

14

SLOW ROASTED PORK BELLY

SERVED WITH SWEET & SOUR GRILLED RADICCHIO AND PICKLED VEGETABLE
WITH LOCAL ARUGULA

12

GREENS

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

☞ SOPA ☞

SEASONAL SOUP
CUP 6 BOWL 9

MAINS

HOUSE MADE POTATO GNOCCHI

WITH RAW ZUCCHINI RIBBONS, LOCAL GREEN BEANS, LOCAL ARUGULA PESTO &
FRESH HOUSE MADE RICOTTA

18

ADD SALAZAR LAMB SAUSAGE

+7

HOMEMADE BAKED TAMALES AND OAXACAN STYLE MOLE

LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALES
TOPPED WITH OUR RED CHILE MOLE
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAÎCHE

17

RUBY TROUT

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

17

NEW MEXICAN LAMB BURGER

WITH SHEPARD'S LAMB, CARAMELIZED ONION, ROASTED RED PEPPER,
LOCAL GOAT CHEESE ON A HOMEMADE POTATO BUN WITH POTATO FRITES AND BALSAMIC KETCHUP

17

SLOW ROASTED PORK SHOULDER

PULLED PORK SHOULDER WITH CHIPOTLE BLACK BEANS,
CILANTRO RICE, AND FRESH AVOCADO RED PEPPER SALSA

19

FILET MIGNON POTATOES GRATIN

NEW MEXICAN GRASS-FED 5 OZ FILET WITH GRUYERE-DIJON
POTATO GRATIN & GREMOLATA

23

LOVE APPLE TACOS:

CHICKEN CONFIT, BRAISED GRASS FINISHED BEEF OR FRIED AVOCADO
WITH CABBAGE ORANGE SLAW, PEPITAS AND GREEN CHILE CRÈME FRAÎCHE
IN OUR HOMEMADE FLOUR TORTILLAS
SERVED WITH CHIPOTLE BLACK BEANS

16

