

THE LOVE APPLE Fall 2018

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

HOUSE MADE FLOUR TORTILLAS

SERVED WITH SWEET CINNAMON SUGAR WHIPPED BUTTER

5

BUTTERMILK YELLOW AND WHEAT-FREE BLUE CORNBREAD

WITH SWEET AND SAVORY BUTTERS

7

CARAMELIZED ONION AND APPLE QUESADILLA

WITH LOCAL ASADERO AND BLUE CHEESE

SERVED WITH CHIPOTLE ORANGE CRÈME FRAÎCHE

8

BEETS ON BEETS

LIME ROASTED BEETS & HOUSE MADE RICOTTA,

SPRINKLED WITH LIME BEET DUST & BEET MOLASSES,

SERVED WITH LOCAL SOW FARMS WATERCRESS & SEED-NUT CRUMBLE

12

PETITE FILET

GRILLED FILET MIGNON ON A BED OF

SEARED SUNGOLD LAS AGUAS FARMS TOMATOES

AND ROASTED MER GIRL GREEN CHILES

14

ENSALADA

SIMPLE SALAD

LOCAL GREENS TOSSED IN PINON CAPER VINAIGRETTE,

WITH LOCAL RADISH & FRESH SEASONAL HERBS,

GARNISHED WITH OUR HOUSE MADE SEED & NUT CRACKER

9

LOCAL GREENS WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE

TOSSED WITH CITRUS VINAIGRETTE AND FINISHED WITH TAOS HONEY

10

SEASONAL SOUP

CUP 6 BOWL 9

THE MAIN

HOMEMADE POTATO GNOCCHI

HAND ROLLED GNOCCHI LIGHTLY SEARED IN GHEE,
SERVED WITH RAW ZUCCHINI RIBBONS, LOCAL SORREL & BASIL SALSA VERDE
FINISHED WITH FRESH HERBS AND TARRAGON OIL

18

add Tasso Ham + 5

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

LAMB ALBÓNDIGAS

SHEPHERD'S LAMB MEATBALLS SERVED IN A LIGHT, BROTHY SAUCE OF
GRILLED SQUASH, TOMATOES, CILANTRO AND TAMARIND

20

ROSEMARY POLENTA & SALAZAR ITALIAN SAUSAGE

SERVED WITH SPICED TOMATO SAUCE, FRESH IN-HOUSE MADE RICOTTA,
& AN APPLE BALSAMIC REDUCTION

19

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

ON THE SIDE

LIME & GARLIC FLASH SEARED GREENS	5
SEASONAL FARMER'S VEGETABLE	7
FRIED FARM FRESH EGG	2



Mucho Amor, to our northern New Mexican:

Farmers, ranchers, beekeepers and cheese makers!

The Love Apple is a **cash and check only** establishment.

Please **no separate checks**.

Buen Provecho!