

THE LOVE APPLE AUTUMN 2021

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

HOUSE MADE BLUE & YELLOW CORN BREAD
WITH SWEET AND SAVORY BUTTER

8

CARAMELIZED ONION & APPLE QUESADILLA
WITH LOCAL ASADERO AND BLUE CHEESE
SERVED WITH CILANTRO CRÈME FRAICHE

12

GRILLED ASPARAGUS
WITH BACON, PARMIGIANO REGGIANO & FRIED FARM EGG
DRIZZLED WITH TRUFFLE OIL

12

ENSALADAS

RAW BEET, AVOCADO & RUBY GRAPEFRUIT SALAD
WITH CITRUS VINAIGRETTE & FRESH MINT

11

LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE
AND PARMESAN CHEESE,
TOPPED WITH A PARMESAN CROUTON AND CARROT SPREAD

10

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

12

SOPA

JENNI'S TORTILLA SOUP
FRESH LOCAL TOMATO'S, ORGANIC CHICKEN,
ROASTED CORN, CILANTRO, AND FRESH OREGANO
CUP ... 9 BOWL ... 12

LOCAL TOMATO BISQUE
LOCAL HEIRLOOM TOMATOES, GARNISHED WITH BASIL
CUP ... 6 BOWL ... 10

MAINS

HOUSE MADE POTATO GNOCCHI

PAN FRIED GNOCCHI WITH SWEET CARROT BUTTER SAUCE,
HOUSE MADE RICOTTA AND LEMON ZEST

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

19

TROUT

GRILLED TROUT WRAPPED IN CORN HUSKS WITH LIME COMPOUND BUTTER
TOPPED WITH CHIPOTLE CRÈME

SERVED WITH A QUINOA FRITTER AND CILANTRO LIME RELISH

20

POLENTA BOLOGNESE

SANTA ANA POLENTA WITH LOCAL BEEF & SALAZAR PORK BOLOGNESE
SERVED WITH HOMEMADE RICOTTA

23

LAMB ALBÓNDIGAS

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

20

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

17

ON THE SIDE

SAUTÉED GREENS WITH CINNAMON AND PECANS 7



Mucho Amor, to our northern New Mexican farmers, ranchers, beekeepers and cheese makers!

Salad Greens ~ Morningstar Farm, Sow Farm Copper Pot Farms

Grass Finished Beef ~ Mark Schuetz

Goat Cheese ~ Arroyo Seco chèvre,

Cornmeal ~ Santa Ana Pueblo, Tierra Amarilla Churro Sheep ~ Shepherd's Lamb

Simply Honey, Peppers, Onions & Polenta ~ Red Mountain Farm,