

# THE LOVE APPLE

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. **WINTER MENU 2023**  
OUR FOOD IS ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.

## TO BEGIN

### **BUTTERMILK YELLOW & BLUE CORNBREAD**

WITH SWEET AND SAVORY BUTTER

9

### **BEETS ON BEETS**

ROASTED BLACK PEPPER BEETS, WHIPPED IN-HOUSE RICOTTA & BEET PUREE, LIME BEET DUST, BEET MOLASSES, WATERCRESS & DUKKAH

12

### **CARAMELIZED ONION AND APPLE QUESADILLA**

WITH LOCAL ASADERO AND BLUE CHEESES, SERVED WITH CHIPOTLE ORANGE CRÈME FRAÎCHE

12

### **SWEET BELL PEPPER QUESO**

SWEET BELL PEPPER, GONZALEZ FARMS GREEN CHILI, TALUS SAUSAGE, TALEGGIO & FONTINA CHEESE SERVED HOT IN A SKILLET WITH HOUSE MADE FRY BREAD

15

## ENSALADA

### **UMAMI GARDENS WARM SPINACH WITH SMOKED RED PEPPER VINAIGRETTE**

ROASTED CARROTS, BEELERS BACON, CANDIED PEPITAS AND TOPPED WITH GOAT CHEESE

15

### **LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE**

AND PARMESAN CHEESE TOPPED WITH A PARMESAN CROUTON AND OLIVE TAPENADE

12

### **RAW BEET, AVOCADO & RUBY GRAPEFRUIT SALAD**

WITH CITRUS VINAIGRETTE & FRESH MINT

13

### **SEASONAL FRUIT, LOCAL GREENS, PECANS & WARM GOAT CHEESE**

TOSSED WITH CITRUS VINAIGRETTE AND FINISHED WITH TAOS HONEY

14

## SOPA

### **JENNI'S TORTILLA SOUP**

FRESH LOCAL TOMATO'S, ORGANIC CHICKEN, ROASTED CORN, CILANTRO, AND FRESH OREGANO

### **VEGETARIAN SOUP OF THE DAY**

CUP ... 9 BOWL ... 12

## **MAINS**

**HOMEMADE BAKED TAMALE AND OAXACAN STYLE MOLE**  
LOCAL SAUTÉED GREENS AND SWEET CORN BAKED TAMALE  
TOPPED WITH OUR RED CHILE MOLE  
FINISHED WITH A FARM FRESH FRIED EGG AND CRÈME FRAICHE  
17

**HOUSE MADE POTATO GNOCCHI**  
SERVED ON TOMATO BUTTER NUT SQUASH SAUCE WITH CREAMY BURRATA CHEESE  
AND FRIED SAGE  
22

**BRANZINO PAPILOTE**  
A LIGHT WHITE FISH FROM THE MEDITERRANEAN BAKED WITH LEEKS, FENNEL, LEMON,  
AND PARSLEY SERVED WITH LOCAL WATERCRESS  
AND BLOOD ORANGE  
36

**PAN SEARED ORGANIC DUCK**  
SERVED WITH A BAKED GREEN CHILE CHEESE TAMALE  
AND MESQUITE RED CHILE SAUCE, CRÈME FRAICHE AND GUACAMOLE  
34

**4 OZ WILD ELK MEDALLION**  
ACCOMPANIED WITH YAM CHÈVRE PUREE AND SAGE ORANGE BUTTER  
FINISHED WITH A  
HORSERADISH PARSLEY GREMOLATA  
32

**QUAIL EN NOGADA**  
WILD QUAIL STUFFED WITH GREEN CHILE, FETA CHEESE AND QUINOA,  
SERVED WITH A CREAMY NOGADA SAUCE, CILANTRO  
AND POMEGRANATE SEEDS  
29

ADDITIONAL QUAIL + 12  
**TROUT**  
GRILLED TROUT WRAPPED IN CORN HUSKS WITH LIME COMPOUND BUTTER  
TOPPED WITH CHIPOTLE CRÈME SERVED WITH A QUINOA FRITTER  
AND CILANTRO LIME RELISH  
22

**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  
20

**SIDES**  
SAUTÉED GREENS WITH SWEET CINNAMON & PECANS 9  
SWEET POTATO CHEVRE PUREE 9

