



Coyote Cafe

Indian Market 2004

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Celebrates Indian Market 2004

Appetizers

Mexican

Lobster Ceviche with Habanero Chile, Green Apple & Jicama Salad 16.

Artisanal Fresh Press Curd Barata Cheese with Chipotle Vinaigrette &

Herbed Olive Oil Preserved Tomatoes 12.5

Spanish

Summer Garden Gazpacho with Jumbo Lump Crab Meat Salad with Aged Sherry Vinegar 10.5

Seared Pacific Ahi Tuna with Black Truffle Tapenade & Chorizo Oil 14.

Native American

Venison Carpaccio with Roasted Pine Nuts & a Juniper Sage Dressing 12.5

Fried Squash Blossoms Stuffed with Herbed Goat Cheese 11.

Entrees

Mexican

Brined & Pan Roasted Pork Tenderloin Mondongo, a Traditional Mexican Sauce with Poblano Chiles, Tomatillos, Cilantro & Queso Fresco 27.

Spit Roasted Young Chicken with Manchamantal Sauce & Roasted Pineapple Salsa 26.

Spanish

Pan Roasted Fresh Atlantic Halibut Basquaise & Saffron Chorizo Rice 35.

Pan Seared Jumbo East Coast Scallops with Truffled Brandade & Mache 32.

Native American

Pueblo Garden Platter-Local Porcini Mushroom Souffle Pudding,

Fresh Corn Tamale with Summer Truffles, Black Bean & Cheese Relleno 27.

Cold Smoked Plains Buffalo Ribeye with Roasted Corn and Sweet Pepper Relish and Natural Jus 38.

Desserts

Chocolate Coffee Torta

Lemon Buttermilk Panna Cotta with Blackberry Sauce

Roasted Peach & Pine Nut Croustade with Vanilla Ice Cream

Fresh Fruit Sorbets

Mark Miller, Chef/Owner

Brad Bochardt, Executive Chef