



Apothecary Dining

Dinner

(\$65 per person)

First Course

Vegetarian Caesar Salad - crisp organic romaine, parmesan & herb de provence, gf croutons, tossed in our house caesar dressing

Arugula Salad - with truffle cheese and grilled green apple

Roasted Gold and Red Beets - with turmeric, pink peppercorn, and goat cheese mousse

Second Course

Tenderloin Mole - Chef Mario chile ancho cacao mole, grass fed beef tenderloin, mashed yukon potatoes, roasted house veggies

Zucchini Pasta - zucchini spiral pasta, marsala wine, olive oil, garlic, mineral salt

Mango Salmon - deep sea antarctic salmon, basmati rice, roasted vegetables, mango citrus glaze

Desserts

Flan de Cajeta - crème caramel with love

Mayan Gold Cheesecake - blessed cacao with coconut cream and berries - vegan

Port Poached Pear - with vanilla bean crema

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133 West San Francisco Street

(505) 986-5037

<http://www.santafeoxygenbar.com>



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Lunch

(\$45.00 per person)

First Course

Golden Sun Miso Soup - shiitake, maitake and lion's mane mushrooms, sprouted tofu & green onions

Wakame Salad

Yellowtail Hamachi - with cilantro, mint, serrano, napa cabbage

Fennel Citrus Salad - mixed greens, shaved fennel, jicama, snap peas, carrot, roasted red pepper, avocado, orange & grapefruit with an essential oil fennel orange vinaigrette

Second Course

House Sushi - New Mexico Lovers - tobiko, tuna, salmon, avocado, wakame, seafood mushrooms, daikon

Vegan House Sushi - Santa Fe Sweethearts - avocado, sesame seeds, black mushrooms, wakame, seafood mushrooms, daikon

House Sushi - San Francisco Special - salmon, tuna, avocado, tobiko, daikon

Desserts

Mochi Cake - with lychee coconut cream

Kali's Vegan Key Lime Pie - avocado, cashew cream & fresh zested lime with a pecan-almond-vanilla-date crust. melts in your mouth

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