

# Corn Maiden

## Foods on Fire

The Corn Maiden is an honored symbol of the Santa Ana Pueblo. She represents the special relationship between the farmer and the plant. Our Fire is the blending of local flavors with nouvelle cuisine. Skewered, spit fired meat; fowl and fish accompanied by fresh, seasonal vegetables are the signatures of the Corn Maiden. Beans and Maize relishes further enhance the flavors of our kitchen.

Tapas style plates offer smaller portions for sharing and interesting selections for grazing at the bar.

Corn Maiden Restaurant is a story of the old and the new...

Traditional yet innovative...

A story of different interpretations of our world to different peoples.

## Beginnings

<b>Assorted Cheese Plate</b>	16
<i>Chef's selection of cheese served with candied pecans, dried cranberries and fresh grapes (Also available for dessert)</i>	
<b>Foie Gras Truffle Scented Crème Brulee</b>	12
<i>Served with toast points</i>	
<b>Buffalo Rib Eye Carpaccio</b>	12
<i>Fresh lemon, extra virgin olive oil, basil chiffonade and shaved asiago</i>	
<b>Honey Ginger Shiitake Mushroom Strudel</b>	9
<i>On prickly pear vinaigrette seasoned mizuna</i>	
<b>Corn &amp; Nopalitos Salsa in a Cucumber Ring</b>	8
<i>Served with a southwestern bundle (jicama, green pepper, poblano, &amp; red pepper tied with cucumber) And red pepper ginger glaze.</i>	
<b>Pan Seared Lump Crab Cake</b>	10
<i>With pear relish and a pomegranate glaze</i>	
<b>Ceviche of Shrimp</b>	9
<i>With jalapeno, basil, cilantro, tomato, grapefruit, lime and lemon, in a crisp wonton cup</i>	
<b>Blackened Jumbo Scallop &amp; Sesame Crusted Ahi Tuna Rosemary Brochette</b>	14
<i>With pineapple salsa &amp; yellow tomato ginger glaze</i>	
<b>Calamari</b>	9
<i>Crisp fried in blue corn tempura, with mango relish and a Ginger-jalapeno-coconut gastrique crème.</i>	
<b>Elk Tenderloin Brochette</b>	10
<i>Served with cherry tomato, pesto polenta and marsala dem</i>	
<b>Red Chile Escargots in a Vol au Vont</b>	9
<i>Sauteed with chopped garlic &amp; shallots, deglazed with Anisette, red chile glaze &amp; cream</i>	

## Soup & Salad

<b>Pumpkin &amp; Roasted Poblano Bisque</b>	9
<b>Langoustine Bisque</b>	12
<i>Served with Rouille &amp; Herb focaccia toasted with olive oil &amp; flavored with fresh garlic.</i>	
<b>Spinach Salad in a Gougere Ring</b>	9
<i>Served with New Mexico goat cheese, roasted pinon, cranberries and prickly pear vinaigrette</i>	
<b>Southwestern Caesar Salad</b>	8
<i>Whole leaves of romaine brushed with Caesar dressing, in a parmesan ring with white anchovy</i>	

*Chef de Cuisine – Starson Roy*

*20% Gratuity added to parties of 8 or more, thank you*

*A \$10 per person service charge will be added to your check for splitting entrees.*

# Corn Maiden

"upewi aityii kutruka"

Foods on Fire

## Our Signature Rotisserie

### "k'uchininak'u"

#### The Corn Maiden Classic

Chorizo Sausage, Fresno Chile Chicken,

\* Rose Salted Beef Rib Eye, and Lavender Salted Shrimp

\$39 per person

### "tsitsi kutaasuma"

#### The Ocean

Glazed Ahi Tuna, Lavender Salted Swordfish,

Blue nose sea bass Seasoned with Alder wood Smoked Salt, and Lavender Salted Shrimp

Served with Key Lime Infused Beurre Blanc

\$39 per person

### "sratyii tsatya"

#### The Range

Wild Boar Cranberry Sausage, Rose Sea Salted Buffalo Rib Eye,

Kurubota Pork with Orange-Mango-Ginger Glaze, Soy Orange Duck Breast

\$48 per person

### "tyini kaisrpitra ku tsitsi"

#### The Earth and Water

Glazed Ahi Tuna, Soy Orange Duck Breast,

Rose Salted Beef Rib Eye and Lavender Salted Shrimp

\$39 per person

Rotisserie includes the Corn Maiden Chopped Salad and your choice of:

Green Chile Potato Au Gratin in Cocotte

Roasted Garlic Peruvian Mashed Potatoes

Lemon & Lime Infused Quinoa \* Lemon Grass Infused Basmati Rice

Green Chile Flageolet \* Sautéed Vegetables

\* Kurubota Pork may be substituted for \$10

## "Chefs Regional American"

### Chateaubriand for Two

84

Carved tableside, served with green chile potato au gratin, haricots vert with roasted slivered almonds and béarnaise sauce

### Clay Roasted Veal Stuffed with Porcini Mushrooms

39

Served with butternut squash, green chile corn and paprika celery root mashed

### Grilled Bone-in New York Strip Steak

36

Spiced port wine compound butter, potato pont neuf, butter braised chinese greens

### Southwestern Linguini Pasta

26

Served with spinach, maytag blue cheese & pinion

### Grilled Beef Tenderloin

40

Served with roasted garlic peruvian mashed potatoes, morel demi glace and baby bok choy. Add a 6oz. lobster tail for \$30.

### Rack Of Colorado Lamb

40

Crusted with dijon and pepitas, minted demi glace, flageolet and potato fondant

### Grilled Swordfish & Jumbo shrimp

32

Served on lemon polenta with tomato basil beurre blanc & grilled asparagus

### Lobster Stuffed Buffalo Tenderloin

46

Potato farcon, braised endive and sauce marchand de vin

### Baked, Marinated Portabella Mushroom

24

Served with roasted red pepper polenta, lemon seared tofu brochette, sautéed mizuna & asparagus, & red pepper ginger glaze

### Roasted Organic Chicken pied bleu

36

Served with sautéed langoustine in a Cajun style sauce, dirty rice & sautéed asparagus

### Grilled Elk Chop

44

Served with béarnaise sauce, paprika celery root mashed, caramelized acorn squash, shiitake mushroom strudel, and wilted mustard greens

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