

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. 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

<i>Jumbo Lump Crab Cake</i>	10
<i>On roasted corn, Hatch chile, and black bean relish with a spicy prickly pear glaze</i>	
<i>Seared Jumbo Scallop & Giant Shrimp</i>	12
<i>Prosciutto wrapped scallop and sweet chile shrimp on pineapple salsa</i>	
<i>Calamari</i>	8
<i>Crisp fried in Santa Ana blue corn tempura served with Romesco sauce</i>	
<i>Butternut Squash and Oyster Mushrooms</i>	8
<i>Served risotto style with roasted poblano coulis</i>	
<i>Corn Maiden Chopped Salad</i>	8
<i>Arugula, romaine and watercress tossed with roasted corn, red pepper, Asian pear, nopales, piñon, asadero cheese and a lemon grass dressing</i>	
<i>House Smoked Duck and Endive Salad</i>	9
<i>Endive and fennel salad tossed with grilled acorn squash, New Mexico goat cheese, coffee smoked maple leaf duck breast and a walnut vinaigrette</i>	
<i>Sweet Potato Granny Smith Apple Soup</i>	6
<i>Finished with a hint of chipotle</i>	

Chef de Cuisine – Bruno Gras

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 entrées.

"Consuming raw or undercooked meats, poultry, seafood, eggs, and shellfish may increase your risk of foodborne illness"

Our Signature Rotisserie

The Corn Maiden Classic

"k'uchininak'u"

*Chorizo Sausage, Fresno Chile Chicken,
Rose Salted Beef Rib Eye and Lavender Salted Shrimp,
Served with burgundy dipping sauce and peppercorn cream dipping sauce*

\$42 per person

The Ocean

"tsitsi kutaasruma"

*Glazed Ahi Tuna, Lavender Salted Swordfish,
Monkfish Loin Seasoned with Alder Wood Smoked Salt and Lavender Salted Shrimp
Served with lemon cream reduction and green chile beurre blanc dipping sauce*

\$43 per person

The Range

"sratyii tsatya"

*Wild Boar Cranberry Sausage, Rose Sea Salted Buffalo Rib Eye,
Kurubota Pork and Soy Orange Duck Breast
Served with red chile demi and orange mango ginger glaze dipping sauce*

\$49 per person

The Earth and Water

"tyini kaisrpitra ku tsitsi"

*Glazed Ahi Tuna, Soy Orange Duck Breast,
Rose Salted Beef Rib Eye and Lavender Salted Shrimp
Served with spiced cinnamon cranberry reduction and prickly pear glaze dipping sauce*

\$45 per person

*Rotisserie includes the Corn Maiden Chopped Salad
Green Chile Potato Au Gratin
Lemon & Lime Infused Quinoa
Sautéed Vegetables*

"Chefs Regional American"

Grilled Beef Tenderloin	39
<i>Served with porcini mushroom risotto, sautéed salsifis and peppercorn cream sauce (Served for two Chateaubriand style and carved table side)</i>	
Rack Of Colorado Lamb	40
<i>Pistachio and Dijon crusted, served with roasted garlic celery root mash, wilted arugula, baby yellow carrots and red chile demi</i>	
Rotisserie of Organic Chicken	31
<i>Locally raised organic chicken, infused with thyme and smoked sea salt, served with Hatch green chile au gratin potatoes and seasonal vegetables</i>	
Roast Texas Elk Chop	42
<i>Tarragon potato gnocchi, sautéed spinach and cinnamon spiced cranberry reduction</i>	
Seared Sea Scallops	32
<i>Pecan crusted, served on pear chutney with lemon-lime infused red quinoa and prickley pear glaze</i>	
Fresh Catch of the Day	Market Price
<i>Served with blue corn polenta, grilled baby bok choy and lemon cream reduction</i>	

For vegetarian options please inquire with your server.

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