

# Coyote Cafe

Three-Course Dinner . . . \$35.00 (includes choice of appetizer, entree, and dessert)

## COYOTE COCKTAILS

- \$5.50 RITE OF SPRING Champagne with a splash of Pimm's
- \$5.00 CLASSIC MARGARITA Gold Tequila with Triple Sec and Fresh Lime Juice
- \$5.50 BRAZILIAN DAIQUIRI Blended Rums with Fresh Pineapple and Vanilla Bean
- \$5.00 CHILE-TINI Chile-infused Vodka on the Rocks

## APPETIZERS

### ELIZABETH'S ABIQUIU SQUASH BLOSSOMS

Filled with Fontina Cheese, Tomato Basil Coulis

### GRILLED SHRIMP AND SCALLOPS

Green Chile Cilantro Broth, Avocado, and Tomato

### SQUASH BLOSSOM SOUP

with Basil, Sweet Corn, and Poblano Chile

### BARBEQUED DUCK TAMALES

Cascabel Chile Barbeque Sauce and Tropical Fruit Salsa

### GRIDDLED BUTTERMILK CORN CAKES

Chipotle Shrimp and Salsa Fresca

### SALAD OF FIELD GREENS

Organic Green Onion Dressing and Red Chile Pecans

### CHOICE OF CAESAR SALADS

Mark's Classic with Freshly-Grated Parmesan and Garlic Croutons OR Creamy Pancetta Dressing and Asiago Cheese

### SOUTHWESTERN ROASTED CHILE

#### BRUSCHETTA

Chipotle Chile Toasts, Sweet Peppers, and Herbed Coonridge Goat Cheese

### BLACK BEAN AND CHIPOTLE QUESADILLA

Tomatillo-Serrano Salsa and Goat Cheese Crema

### YUCATAN CHICKEN EMPANADAS

Tortilla-Pepper Salad and Mango-Habanero Barbeque Sauce

### COYOTE'S MAPLE AND

### PECAN DUCK SAUSAGE

Pasilla Chile and Dixon Plum Sauce, Shoestring Fries

### GRILLED GIANT GULF PRAWNS

Red Fresno Chile Water, Pickled Vidalia Onions, and Serrano Slaw

### SERRANO CHILE-SALMON TARTAR

Wrapped with House Cured Salmon Gravlax and Caper Berries

## SIDES

- \$5.00 COYOTE'S FAMOUS RED CHILE ONION RINGS
- \$2.75 RED CHILE MASHED POTATOES

## WINES BY THE GLASS

- \$5.50 Sparkling Brut, Piper-Sonoma 1988
- \$4.50 Sauvignon Blanc, Canterbury, Napa 1990
- \$4.25 Chardonnay, Chateau Sassenage, New Mexico 1987
- \$5.75 Chardonnay, "Red Sage" by Joseph Phelps, Napa 1990
- \$4.00 White Zinfandel, R.H. Phillips, California 1989
- \$5.75 "Rhone-Style Red", "Red Sage" by Joseph Phelps, Napa 1990
- \$5.00 Pinot Noir, Napa Ridge, North Coast 1990
- \$4.50 Cabernet Sauvignon, Emerald Bay, California 1989
- \$15.00 Claret, Mouton Rothschild, Pauillac 1987

## ENTREES

### COYOTE'S SOUTHWESTERN CRAB CAKES

Tomato Basil Coulis, Organic Field Greens

### GRILLED SALMON "ESTANCIA DOS ROCAS"

Sweet Melon and Mint Salsa, Yellow-Tomato Sauce, and Baby Beans

### PECAN-GRILLED PORK TENDERLOIN

Mango-Habanero Barbeque Sauce, Wilted Greens, Tropical Fruit Salsa, and Posole Gratin

### COYOTE'S VEGETARIAN PLATTER

Root Vegetable Filled Poblano Chile and Elizabeth's Market Garden Produce of the Day

### CHILE-CRUSTED RANGE CHICKEN BREAST

Jalapeno-Vegetable Slaw, Red Chile Mashed Potatoes, and Smoked Chile Jus

### GRILLED NORTHERN NEW MEXICO LAMB

#### "T"-BONE CHOPS (add \$4.00)

Abiquiu Summer Vegetables, Wild Mushroom Rosemary Jus

### BARBEQUED FARM-RAISED QUAIL

Cowboy Baked Beans, Sweet Potato Fries, and Ancho-Syrah Jus

### GRILLED FILET OF BEEF TENDERLOIN

Blackened Tomatillo Chipotle Sauce, Grilled Scallions, and Rajas Queso Fresco

### "COWBOY-CUT" NEW MEXICAN

#### ANGUS RIB CHOP (add \$6.50)

Red Chile Onion Rings and Blackened Tomato Salsa

## DESSERTS

"Your Selection from our Pastry Chef's Assortment of the Evening"

MARK MILLER, Executive Chef/Owner

MARK KIFFIN, Head Chef

In fairness to our other guests, please refrain from smoking. An 18% gratuity will be added to parties of six or more. We accept Visa, Mastercard, American Express and Cash. "When in Washington, D.C., visit us at RED SAGE!"

DINNER

MENUS CHANGE REGULARLY TO REFLECT THE FRESHEST AVAILABLE HARVESTS OF THE SEASON