

# THE LOVE APPLE Holiday Menu 2025

LA POMME D'AMOUR (THE LOVE APPLE) — THE NAME THE FRENCH ADORINGLY GAVE THE TOMATO IN THE 16<sup>TH</sup> CENTURY— IS A NORTHERN NEW MEXICAN RESTAURANT EMPHASIZING REGIONAL HOME COOKING. WE BELIEVE IN PROVIDING THE COMMUNITY WITH A COMFORTING SPACE TO SHARE NATURAL WHOLE SUSTENANCE. OUR FOOD IS ORGANIC IN NATURE, REGIONAL IN SOURCE & PREPARED FROM SCRATCH.

## TO BEGIN

### **BUTTERMILK YELLOW & BLUE CORNBREAD**

WITH SWEET AND SAVORY BUTTER

9

### **BACON WRAPPED DATES**

BOURBON SOAKED MEDJOOL DATES STUFFED WITH  
NEW MEXICO PECANS AND WRAPPED IN ROSEMARY BACON,  
SERVED WITH FRESH ARUGULA & BLUE CHEESE

15

### **THREE MUSHROOM WALNUT PÂTÉ**

HOUSE MADE MUSHROOM PÂTÉ WITH ARUGULA, POMEGRANATE,  
PARMESAN REGGIANO & TRUFFLE OIL, SERVED WITH CROSTINI

16

### **BEETS ON BEETS**

ROASTED BEETS ON WHIPPED IN-HOUSE RICOTTA WITH  
LIME BEET DUST, BEET MOLASSES, WATERCRESS & DUKKAH

16

### **GRILLED ENDIVE & LEEKS**

WITH TANGY CAPER VINAIGRETTE, BEELER'S BACON, PARMESAN CHEESE  
AND A FRIED FARM EGG

16

## ENSALADA

### **GRILLED PEAR WITH LOCAL GREENS, PECANS AND BLUE CHEESE**

WITH POMEGRANATE VINAIGRETTE AND DATE MOLASSES SPREAD

15

### **LOCAL GREENS TOSSED WITH RED WINE DIJON VINAIGRETTE**

TOPPED WITH PARMESAN CHEESE, A PARMESAN CROUTON  
AND OLIVE TAPENADE

12

### **RAW BEET SALAD WITH AVOCADO & RUBY GRAPEFRUIT**

WITH CITRUS VINAIGRETTE & FRESH MINT

13

### **LOCAL GREENS WITH SEASONAL FRUIT, PECANS & WARM GOAT CHEESE**

TOSSED WITH CITRUS VINAIGRETTE &  
FINISHED WITH TAOS HONEY

14

## SOPA

### **BUTTERNUT SQUASH POBLANO SOUP**

WITH SWEET & SAVORY BEIGNETS AND CRÈME FRAICHE  
CUP ... 9 BOWL ... 12

### **CHICKEN TORTILLA SOUP**

SEVERED WITH AVOCADO AND ROASTED CORN SALSA  
CUP ... 9 BOWL ... 12

## **MAINS**

### **HOUSE MADE POTATO GNOCCHI**

SERVED WITH CARROT BUTTER SAUCE, BURRATA AND FRIED SAGE

24

### **PICO DE GALLO-STUFFED WHOLE BRANZINO**

A LIGHT, WHITE MEDITERRANEAN FISH STUFFED WITH FRESH TOMATO, JALAPENO, CITRUS, AND FENNEL, SERVED WITH PEPITA CORN CAKES & CAPER LEMON RELISH

38

### **PAN SEARED ORGANIC DUCK BREAST**

WITH SWEET YAM CHÈVRE PUREE & PERSIMMON FIG CHUTNEY

36

### **QUAIL EN NOGADA**

QUAIL STUFFED WITH QUINOA, FETA AND GREEN CHILE  
SERVED WITH A CREAMY NOGADA WALNUT SAUCE  
CILANTRO AND POMEGRANATE SEEDS

30

ADDITIONAL QUAIL + 12

### **TROUT**

GRILLED TROUT WRAPPED IN CORN HUSKS WITH LIME COMPOUND BUTTER  
TOPPED WITH CHIPOTLE CRÈME & SERVED WITH A QUINOA FRITTER  
& CILANTRO LIME RELISH

24

### **SEED & NUT ENCRUSTED SEA BASS**

CHILEAN SEA BASS WITH HOUSE MADE GREEN GODDESS SAUCE  
SERVED WITH GRILLED BOK CHOY & DARK CHERRY COMPOTE

38

### **SPAGHETTI SQUASH WITH OYSTER MUSHROOM RAGU**

TOPPED WITH THREE CHEESES & SERVED WITH GRILLED  
HOUSE MADE SOURDOUGH BREAD

26

### **BEEF BOURGUIGNON**

LOCAL GRASS FED AND FINISHED BEEF  
MARINATED AND BRAISED IN RED WINE WITH MUSHROOMS AND  
SERVED WITH HOMEMADE PUFF PASTRY

34

#### **For Kids**

Gnocchi with butter or cheese sauce 10  
Chicken tenders 12  
Root beer float 8

#### **Sides**

Sautéed greens with sweet cinnamon & pecans 9  
Mesquite Red Chile Gratin 9  
Two additional beignets 5



♥ The Love Apple is a cash and check establishment.  
A gratuity of 20% is applied to tables of 6 or more.  
Thank you for joining us! ♥