

Corn Maiden

The Corn Maiden is an honored symbol of the Santa Ana Pueblo. Our fire is the blending of local flavors with traditional Tapas style plates meant for sharing in our Territorial Adobe style home. Skewered spit fired meat, fowl and fish accompanied by fresh seasonal vegetables are the signatures of the Corn Maiden.

*The Corn Maiden Restaurant:
Traditions from the past incorporating present day concepts...*

∞ Tapas ∞

Seasonal Specialties

Roasted Root Vegetable Terrine
Toasted Pinon, Port-Apple Jam
\$8

House Made Caramelized Shallot Flatbread
Duck Confit, NM Green Chile Goat Cheese
Fresh Basil
\$11

Poultry

Chicken and Caramelized Pear Empanadas
Creamy Brie, Red Chile-Pomegranate Dipping
Sauce
\$10

Crispy Blue Corn Quail
Orange-Honey Jicama Slaw,
Chipotle-Bacon Gravy
\$13

Meats

Buffalo Carpaccio
Basil, Shaved Reggiano
\$12

Buffalo Crostini with Quail Eggs
Watercress & Grilled Asparagus
Red Chile Lime Mayonnaise
Pomegranate Peppercorn Vinaigrette
\$14

Seafood

Pinon Seared Ahi Tuna
Jicama-Root Vegetable Salad
Apple-Green Chile Gastrique
\$14

Grilled Ancho-Honey Jumbo Prawn
Roasted Corn and Avocado Relish
\$14

NM Chorizo & Mussels
Saffron-Tomato Broth, Manchego Cheese Crostini
\$14

∞ Salads & Soups ∞

Chopped Salad

Romaine Hearts, Arugula, Jicama, Avocado, Black Beans, Roasted Corn,
Cherry Tomatoes, Shaved Red Onion, Chile Lime Vinaigrette
\$9

Organic Arugula, Red Endive, Frisee

Achiote Roasted Pear, Locally Crafted Feta, Spiced Agave Pecans, Margarita Dressing
\$9

Sweet Corn Bisque
Poblano, Corn, Chive Sour Cream
\$8

Chile Spiked Pumpkin Soup
Black Bean and Cilantro Crema
\$8

Chef de Cuisine - Sam Reed

❧ Our Signature Rotisserie ❧

The Corn Maiden Classic

"k'uchininak'u"

*Chorizo Sausage, Fresno Chile Chicken,
Red & Green Chile Rubbed NM Heritage Beef Rib Eye*

\$47 per person

The Range

"sratyii tsatya"

*Herb Rubbed Buffalo Rib eye, Chipotle-Orange Marinated Duck Breast
Cinnamon Peppercorn Rubbed Kurobuta Pork Loin*

\$56 per person

The Earth and Water

"tyini kaisrpitra ku tsitsi"

*Sweet Chile Glazed Ahi Tuna, Chipotle-Orange Marinated Duck Breast
Citrus Jumbo Shrimp*

\$48 per person

Rotisserie Includes

*The Corn Maiden Chopped Salad, Green Chile Potatoes Au Gratin, Selection of Sautéed Vegetables
Mole Demi, Cactus Chutney and Jalapeño-Cranberry Salsa*

❧ Entrees ❧

10 oz. NM Beef Tenderloin

Whiskey Demi

\$49

14 oz. NM New York Strip

Apple Cider Demi

\$45

22 oz. NM Cowboy Steak

Red Chile Demi

\$60

Slow Braised CO Lamb Shank

Rustic Lamb Demi

\$38

Cilantro and Lime Roasted Half Organic Chicken

Chicken Jus

\$40

NM Raspberry and Jalapeño Glazed Kurobuta Pork Tenderloin

\$36

Starches

Green Chile Potatoes Au Gratin \$7

Chestnut Spaetzle, Manchego Cheese \$7

Sweet and Peruvian Potato Hash \$7

Anasazi Bean Cassoulet \$7

Roasted Corn and Sage Risotto \$7

Vegetables

Fennel Scented Heirloom Carrots \$7

Sautéed Broccolini, Caramelized Balsamic Onion \$7

Oven Roasted Forest Mushrooms \$7

Roasted Winter Vegetables, Thyme, Cranberries \$7

Roasted Butternut Squash, Tart Apples, Winter Spices \$7

Chef's Fresh Fish Of The Day

Please ask your server for today's selection

Market Price

Chef's Vegetarian Feature

Please ask your server for today's selection

Market Price

Parties of 8 or more are subject to 20% service charge and 6.25% sales tax

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

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