

# *Easter Lunch*

## Starters

### **Truffle Fries**

truffle oil/ parmesan/ parsley/ roasted garlic rosemary aioli 13

### **Roasted Beet Salad** (GF)

mixed greens/ pickled red onion/ carrot/ manchego/ pepitas/  
caramelized honey + citrus vinaigrette 14

### **Caesar Salad**

grana padano/ crouton/lemon/ imported spanish anchovy/  
smoked black pepper/ caesar dressing 12

### **Celery Root Soup** (GF)

lobster/ rabe oil/ bacon breadcrumbs/ toasted walnuts 14

### **Green Chile Stew** (GF)

pork/ bacon/ oaxaca + cheddar/ cilantro crema 16

### **Mediterranean Plate** (GF)

white bean puree/ smoked olives/ lemon labneh/  
golden raisin caponata/ za'atar/ greens/ birdseed crackers 12

### **Lambert's Housemade Bread**

served with whipped salted butter

-additional bread accoutrements 5 each-

garlic confit/ white bean puree/ smoked trout mousse/  
golden raisin caponata/ lemon labneh with olive oil

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*Welcome to Lambert's of Taos!*

*Our cuisine is distinct, fresh, local, and is lovingly made from scratch.*

*We proudly source locally with cordillera farms, freshies of NM, midori acres,  
morning star farms, taos honey co, taos hum, taos teenie greenies & hondo goat farm.*

# Second

## **Steak Frites**

prime petite filet/ house cut fries/ red wine demi-glace 28  
with truffle fries +5

## **Molé Pork Tostada** (GF)

oaxaca cheese/ white bean puree/ pickled onion/ cilantro crema/ black beans + cotija 17

## **Bison Relleno** (GF)

short rib/ oaxaca/ cilantro/red chile jus/ cilantro lime crema/ black beans + cotija 17

## **Ruby Trout** (GF)

almond + browned butter rice/ broccoli rabe/ lemon parsley beurre blanc 32

## **Southwest Chicken Sandwich**

brioche bun/ bacon/ avocado/ red chile onion jam/ house cut fries 18

## **Seafood Benedict**

slow cooked egg/ uni hollandaise/ fresh crab/ brioche/ arugula + lemon salad MP

## **Mango Chicken Enchiladas** (gf)

choice of red, green or christmas chile/ black beans + cotija 21

*add petit filet mignon 27/ butter poached lobster tail 28/ wild shrimp 14*

Executive Chef James Crowther III  
Sous Chef Adam Dooling

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.  
20% gratuity may be added to parties of 8 or more