



Tasting Menu \$29
 1 from Column A
 1 from Column B
 1 from Column C
 1 from Column D
 Save \$4

The Magnificent 5 \$38
 1 from Column A
 1 from Column B
 2 from Column C
 1 from Column D
 Save \$5

Dinner for Two \$49
 2 from Column A
 2 from Column B
 2 from Column C
 1 from Column D
 Save \$7

Ala Carte
 Column A \$9 each
 Column B \$7 each
 Column C \$10 each
 Column D \$8 each

Classics Menu

All Entrees include
 House Made Bread, Soup and Salad

Entrees

Seared, Rare Yellow Fin Tuna
 Thai Chocolate Chile Sauce \$24

Weekly Vegetarian Offering \$22

Veal Picatta or Veal Marsala \$24

Grilled Star Ranch Natural Flat Iron Steak
 Mushroom Cabernet Reduction \$25

Corn Fed, Organic Prime Filet Mignon
 Pomegranite Balsamic Reduction \$29

Tuscan Style Organic NM Lamb Chops
 Balsamic Reduction \$27

Chateaubriand for Two

Sliced Tableside with Marsala Sauce \$64

Caesar Salad for Two

Prepared Tableside \$14

DINNER FOR TWO

D42

106 N. Guadalupe Street
 Santa Fe, NM 87501

505-820-2075

dinnerfortwo@qwestoffice.net



D42

'Small Plates Menu'

~Designed for Variety and Adventure~

Lunch 11:30 to 3:00 (Sun.)

Dinner 4:00 to 9:00

Closed Tuesday

Reservations 505-820-2075

Ask About our Free Parking

www.dinnerfortwosf.net

~We use grass fed beef, local products whenever possible,
 and no preservatives. Everything is house-made, so
 special diets are easily accommodated.~

Andrew R. Barnes

Chef A.O.S.

Culinary Institute of America



Column A

- * **Orange Sesame Shrimp**
Thai Chocolate Chile Sauce
- * **Mixed Greek Olives**
Fresh Parmesan, Flat Bread,
Amish Gorgonzola
- * **Brandy Glazed Figs**
In a Three Cheese Pastry (4)
- * **Crab Cakes**
Chipotle Remoulade Sauce
- * **Tuna and Calamari**
Seared Yellow Fin Tuna & Calamari
Seaweed Salad



Column B

- * **Soups of the Day**
Your Waiter will tell you about
Today's Soups
- * **Salads of the Day**
Your Waiter will tell you about
Today's Two Salads
- * **Melted Leek Tart**
Phyllo Crust & Gruyere Topped

USES TWO CHOICES

- * **Caesar Salad**
Classic Romaine, Anchovy, Garlic,
House Made Croutons
'Prepared Tableside'



Column C

- * **Veal Picatta**
Lemon Caper Cream Sauce
- * **Veal Marsala**
Oyster Mushroom Marsala
- * **Weekly Fish Special**
Ask Your Waiter for Details
- * **Crispy Roast Duck Confit**
House Made Pepper & Parmesan
Flatbread
- * **Frenched Crisped Chicken Breast**
Sun Dried Tomato Gruyere
Stuffed Breast & Marsala Sauce
- * **Vegetarian Offering of the Day**
Please ask your waiter
- * **3 Oz. Filet w/ Cocoa-Coffee-Garlic Crust**
Aged Balsamic & Pomegranite
Reduction
**\$4 upcharge
- * **Organic NM Roasted Lamb Chop** Balsamic Reduction
**\$5 upcharge



Column D

- * **Gingered Cherry Spring Roll**
Tahitian Vanilla Ice Cream &
- * **"Coffee & Doughnuts"**
Chocolate filled Beignets & Espresso
Ice Cream
- * **Brandy Glazed Figs**
in a Three Cheese Pastry
- * **Warmed Chocolate Fudge Cake**
w/ Strawberry Ice Cream
- * **A Simple Treat**
2X Vanilla Ice Cream & Ginger Snap
- **Dark Chocolate Ice Cream**
Chocolate Crinkle Cookie
- * **House Made Blood Orange Sorbet**
Raspberry Framboise

USES TWO CHOICES

- * **Bananas Fosters Tableside**
Rum, Pecans, Vanilla Ice Cream
- **Weekly Dessert Special**
We always have something new and
delicious