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**CREAM OF CELERY ROOT SOUP**
mushroom, chile oil, pistachio

**BRUSSELS SPROUTS**
beef tongue, quail eggs, LP hot sauce

**SWEET POTATO PIEROGI**
Point Reyes Tomarashi cheese, house kimchi, sour cream

**ASH-ROASTED VEGETABLE TOSTADA**
Tucumcari feta, tepary beans, radish

**FIELD SALAD**
prickly pear, candied pistachio, onion, Vella Dry Jack

**BLUE CORN HUSHPUPPIES**
carne adovada, coconut curry and cilantro sauce

**ARTISANAL CHEESE PLATE**
served with house-made accompaniments

**LP CHARCUTERIE BOARD**
served with house-made accompaniments

**HOUSE-MADE ASSORTED BREAD**
red chile manteca

**GRILLED SQUASH**
green chile, chevre

**CREAMY BLUE CORN HOMINY**
roasted green chile, cheddar jack, pork chicharron

**ROASTED NEW POTATOES**
crispy chicken skin

**HOUSE-MADE PICKLE JAR**

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**STEELHEAD TROUT**
cultivated and wild mushrooms, dill hollandaise, turnips, radish, potato

**LAVENDER CHICKEN BREAST**
crispy achiote rice, seasonal vegetables

**SHEPHERD’S LAMB MOLE NEGRO**
grilled rack, braised neck tamale, grilled vegetables

**10 oz NM BEEF RIBEYE RANCHERO**
glazed vegetables, red wine demi, Smokey Blue cheese, green chile

**GRILLED NM PORK LOIN**
cabbage, bacon, potatoes, hot sauce butter

**MOLE AMARILLO**
vegetable crepinette, mushrooms, tepary beans, local grains

**BRAISED LAMB PAPPARDELLE**
apricot, mint

**GREEN CAVATELLI**
sage cream, green chile pork sausage, brussels sprouts, crispy sunchoke

**TAGLIATELLE BOLOGNESE**
Vella Dry Jack, herbs, pepper

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The story of heirloom blue corn

Heirloom blue corn is available thanks to the New Mexico Landrace Corn Project (NMLCP), which revived the traditional heirloom corn once grown on the Isleta and Santo Domingo Pueblos. This project is cultivating deepening conversations about whole farm management and profitability, soil quality, and agrobiodiversity. The early yields have provided teaching opportunities regarding the ideal growing conditions that have evolved over thousands of years in the central Rio Grande valley. By reintroducing this significant heirloom crop to New Mexico, the NMLCP, and thereby these farmers, provide Campo with a unique, locally adapted variety of blue corn that also has superior culinary characteristics. We are excited to present this delightful ingredient in the Creamy Blue Corn Hominy.

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